



Berry Scone Wedge

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Traffic light category: **Green** Serves: 12-16

Ingredients

- 1½ cups self-raising flour
- ½ cup wholemeal self-raising flour
- ½ teaspoon baking powder
- 2 tablespoons sugar
- 3 tablespoons polyunsaturated margarine
- 200g reduced fat yoghurt (any flavour)
- 80g fresh or frozen berries

Method

1. Sift flours and baking powder into bowl, add sugar, rub in margarine until it resembles breadcrumbs
2. Stir through the yoghurt and berries
3. Bring the dough together using your hands, flatten out to a circle approximately 2-3cm thick
4. Cut into wedges and pull pieces apart slightly
5. Brush with milk
6. Bake in moderate oven for 15-20 minutes or until golden.



 wasca@education.wa.edu.au

 08 9264 4999

 waschoolcanteens.org.au

