



MARMITE® CHEESE SCONES

HEAT LEVEL 

Enjoy the savory goodness of our Marmite® Cheese Scones - a delectable fusion of Marmite® and cheesy flavors, creating a satisfying and savory twist on classic scones.

1 Hour

6 Servings

INGREDIENTS

SCONES

500 ml (2 cups) cake flour

15 ml baking powder

2 ml (¼ tsp) Spur Biltong Spice

125 g butter or margarine

125 ml (½ cup) grated cheddar cheese

1 extra-large egg

100 ml Spur Sweet Chilli Dressing or Spur Peri-Peri Sauce

TOPPING

45 ml (3 Tbsp) butter or margarine, melted

15 ml (1 Tbsp) Marmite®

125 ml (½ cup) finely grated cheddar cheese

METHOD

- 1 Sift flour, baking powder and Spur Biltong Spice together. Rub in butter with fingertips until mixture resembles fine breadcrumbs. Add cheese.
- 2 Whisk egg and Spur Sweet Chilli Dressing together. Gradually add to dry ingredients and mix lightly to a soft dough. Turn out dough onto a lightly floured surface and press to a thickness of 2 cm. Cut out rounds with a 7 cm cutter.
- 3 Place onto a greased baking tray with a little space for spreading. Bake at 200°C for 12-15 minutes.
- 4 Mix butter with Marmite®. Brush mixture onto warm scones. Sprinkle with cheese to serve.

VARIATIONS

None

