

School Breakfast Clubs Program Recipes



Treat your students with a fun recipe that you can easily make using School Breakfast Clubs Program ingredients. Enjoy!



Pumpkin and Carrot Scones

Makes: 18 small scones

Difficulty: Easy

Health Rating: Green

Ingredients

- 1 carrot, grated
- 2 1/3 cups self-raising flour
- 3/4 cup pumpkin soup
- 3 tablespoons olive oil

*Optional Extra Ingredients:

- 1 cup of cheese (Tasty, Colby, Mozzarella)
- Seasonal veggies like grated zucchini, corn kernels, baby spinach
- Cubes of feta
- Sprigs of fresh herbs (rosemary, thyme or sage work well)

Method

1. Pre heat oven to 200 degrees Celsius
2. Line oven tray with baking paper
3. Place flour into a large bowl and add grated carrot (*and any extra ingredients of your choice)
4. Add pumpkin soup and olive oil. Combine well and knead (try not to over knead the mix)
5. Roll the dough out onto lightly floured surface (approx. 1-2 cm in thickness)
6. Turn a small cup/glass upside down and use to cut the dough into scones
7. Place scones on oven trays
8. Spread a small dollop of pumpkin soup on the top of each scone (gives golden colour)
9. Cook for 10-15 minutes

Tips: Serve hot or cold. Great for lunch boxes or an afterschool snack! Easy recipe for children to make themselves (an adult can help with placing in the oven). Store in the fridge for 2-3 days or freeze for up to 3 months.