

# SUMAYAH'S BUTTERNUT, CHILLI AND CHEDDAR SCONES



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It's brilliant to support The Big Lunch this year with my recipe for butternut squash, cheddar and chilli scones. A twist on the classic, these scones are simple to make, great for sharing and absolutely packed with flavour. If you're not sure what to bring along to your Big Lunch, roll up your sleeves and give these scones a go – they're sure to go down a storm with your neighbours!



Sumayah Kazi, contestant on 2024's Great British Bake Off



MADE POSSIBLE BY

eden  
project

Pears  
Foundation

PARTNERED BY



GREENE KING  
ROYAL WARRANTED

## INGREDIENTS

### Scones:

- ✓ 50g cooked butternut squash - roughly pureed
- ✓ 235g plain flour
- ✓ 3 tsp baking powder
- ✓ 1/2 tsp salt
- ✓ 1 tsp cumin powder
- ✓ 1/4 tsp nutmeg powder
- ✓ 2 tsp dried rosemary
- ✓ 1 tbsp chilli flakes

- ✓ 1/2 tsp smoked paprika
- ✓ 55g unsalted butter
- ✓ 60g grated cheddar cheese
- ✓ 2 tbsp Worcestershire sauce
- ✓ 60ml milk

### Topping:

- ✓ Extra milk for brushing
- ✓ 2 tbsp toasted cumin seeds
- ✓ 30g grated cheddar cheese

## METHOD

- 1 Preheat the oven to 220C fan and prepare a baking tray with parchment paper.
- 2 In a bowl, mix the flour, baking powder, salt, cumin, nutmeg, rosemary, paprika and chilli flakes together.
- 3 Add the butter and use your fingertips to rub it in until the mix resembles fine breadcrumbs. Then add the 60g grated cheese.
- 4 Warm the milk (30 seconds in a microwave will do), then stir in the pureed butternut squash and Worcestershire sauce.
- 5 Combine the wet ingredients into the dry mix to form a dough. Continue with your hands and gently fold into a smooth ball.
- 6 Place onto a lightly floured surface and roll out 2 circles 1" thick. Slice into equal triangles or use a cookie cutter to make round scones.
- 7 Place on a baking tray and lightly brush with milk. Sprinkle on the remaining cheese and the cumin seeds.
- 8 Bake for 14-15 minutes or until the scones are golden brown. Serve warm or cool and enjoy!