

TARTAN FARMS

RECIPES

Ponga Road Scones

Ingredients:

- 4 cups self raising flour
- 1 teaspoon baking powder
- 300ml cream

Cheese Scones



- 300ml soda water
- 1½ cups grated cheese
- ½ teaspoon salt

Preheat oven to 210°

Sift together the flour, salt and baking powder

Add $\frac{2}{3}$ of the cheese and mix

Make well in the mixture and add the cream and soda water, then mix with a wooden spoon. Be careful not to over-mix, as this will make the scones tough.

Lightly flour a tray and then knead mixture into a square shape about 2cm thick

Using a long carving knife, cut the mixture into rectangles of desired size.

Decorate the top of the scones with the remaining cheese

Bake in the oven at 210° Centigrade for 10-15 minutes or until tops turn a light golden colour.

Date Scones



- 300ml lemonade or ginger beer
- 1 cup chopped, pitted dates

Preheat oven to 210°

Sift together the flour and baking powder

Add dates and mix

Make well in the mixture and add the cream and lemonade or ginger beer, then mix with a wooden spoon. Be careful not to over-mix, as this will make the scones tough.

Lightly flour a tray and then knead mixture into a square shape about 2cm thick

Using a long carving knife, cut the mixture into rectangles of desired size.

Bake in the oven at 210° Centigrade for 10-15 minutes or until tops turn a light golden colour.

The name for the "Ponga Road Scones" arose from Ponga Road, which was the backbone of Robert's Rural Mail Delivery Run.

Robert delivered the mail to some 300 homes along this run in the three years he operated it from July 2002 till mid June 2005.