**PINWHEEL SCONES using Vegetables**

Preparation Time:15mins Cooking Time 15mins Makes 9 large scones

4 ½ cups self raising flour

30gm butter

1 cup mashed kumera or any other veg like tomotoes,pumpkin,potato etc

100gm cheese (optional)

1 cup spinach or spring onions

Milk to mix to make dough(or can of Tomato Soup)

1 Preheat the oven to 210.c

2.Sift flour into bowl and rub in butter.

3. Add veg and cheese etc

4.Mix milk to make dough. Add salt and pepper

5.Add more flour if the mixture is too wet

6.Roll out on a well –floured board to make 1cm thick rectangle.

7.Spread with a topping of choice

8.Gently roll from the long side to make a pinwheel and cut into 9 pieces.

9.Place in a cake pan cut side up

10.Bake for 15-20 mins or until cooked.