

# SPINACH CHEESE SCONES

*Preheat oven to 425° F.*

Makes 12



<b>4 C. whole wheat flour</b> <b>2/3 C. butter (room temp.)</b> <b>2 T. baking powder</b>	<b>1. (Reserve 1/2 cup flour to make firm dough, if needed.) Mix flour, butter &amp; baking powder until fine crumbs.</b>
<b>2 C. fresh spinach</b> <b>2 cloves roasted garlic</b> <b>1/4 C. onion</b> <b>1/4 peeled lemon wedge</b> <b>1 tsp. oregano</b> <b>1 egg</b> <b>1/2 C. milk (or sour milk)</b>	<b>2. Chop spinach, garlic, onion, lemon &amp; oregano in blender. Add to flour mixture. Stir in egg &amp; milk. Add to flour mixture to make a biscuit type dough. Shape into circle and cut into wedges. Place on greased baking sheet.</b>
<b>shredded mozzarella cheese</b>	<b>3. Sprinkle cheese on top of scones. Bake 15 minutes or until golden brown.</b>