



Cheese Scones

INGREDIENTS - makes 8

50g soft butter

225g / 2 cups self raising flour

1tsp baking powder

100g / 1/2 cup strong cheese grated

1 large egg beaten

2/3 tbsp milk

Pinch salt

METHOD

- Heat the oven to 220c / Gas 7
- Rub the butter into the flour with your fingertips, add the cheese , baking powder and salt
- Crack the egg into a jug and blend with the milk.
- Using a knife mix then lightly knead to a soft dough, add more milk if needed

- Turn out on to a floured surface and roll out to 3cm thickness
- Use a fluted pastry cutter to cut the shapes, do not twist the cutter or your scones will not rise
- Place on a baking sheet, dust with flour, sprinkle a little extra cheese on top and bake at the top of the oven for 12-15 minutes until golden