

CHEESE SCONES

Makes 6-8 cheese scones

Ingredients

225g self-raising flour
1 rounded tsp baking powder
½ tsp salt
60g butter
110g cheese
200ml milk

Method

Pre-heat the oven to 190°C fan. Lightly grease a baking tray.

In a bowl, sift together the flour, baking powder and salt then rub in the butter until the mixture resembles breadcrumbs. Add the cheese then gradually stir in just enough milk to bring the mixture together and form a soft dough - there should still be milk left to use for brushing the scones..

Turn the mixture out onto a floured board, knead lightly, then roll out to approximately 2.5cm thick. Cut into rounds using a biscuit cutter then place onto the baking tray. Brush milk.

Remember to brush them with milk before you put them in the oven!

Bake for 14-15 minutes until risen and golden brown. Remove from the oven and serve warm, or allow to cool on a cooling rack before serving.