

Cheesy Scones



125g self raising flour, 1tsp baking powder,
½ tsp salt, 55g chilled salted butter,
100g mature cheddar plus 50g (finely grated)
60ml warm mix of milk and water

Pop a baking sheet in oven and preheat
to 220C, 425F, Gas Mark 7.

Place flour, baking powder, salt and butter (cut into cubes)
into a food processor, whizz until it looks like fine breadcrumbs.
(Alternatively place all dry ingredients into mixing bowl and
rub in butter with fingertips).

Tip mixture into bowl and mix in the 100g of grated cheese.

Add the milk and water, mix together until it begins to form
a dough. Bring together with your hands but try not to knead.

Roll or press out to 2.5cm thickness and cut out scones
with a 6mm cutter/mug/glass.

Brush tops with milk and sprinkle the 50g grated cheese.

Place apart on the hot baking sheet and cook for 15-20 minutes.

Remove from oven and eat as soon as possible -
don't hold back on the butter!

Christine