Cheese and herb scones

Ingredients

2 cups of self raising flour

50g butter, chopped

12 chives, finely chopped

2 tablespoons finely chopped herbs

pinch of salt

½ cup tasty cheese

1 cup of milk

What to do

1. Preheat oven to 200C.
2. Place flour into a bowl with salt and butter and rub together until it resembles bread crumbs.
3. Add chives and milk and mix together. Do not knead.
4. Turn out onto floured baking tray and pat down into a round 3cm thick.
5. Using a knife, mark into wedges.
6. Brush dough with milk and bake for 15-20 minutes until golden brown.