

Cheese Scones

prep time

10 mins

cook time

15 mins

serves

6

ingredients

70g Butter or margarine
200g Self-raising flour
1/2 tsp Baking powder
120ml Milk
40g Cheddar cheese



Method

Pre heat the oven to 200°C

Sift the flour and baking powder, rub in the butter until like breadcrumbs.

Stir in half the cheese.

Combine with the milk (pouring a little at a time) until a soft dough is formed. Try not to overwork the dough as this knocks the air out of it

Turn out onto a lightly floured surface and roll out gently to a circle 3.5-4cm thick
Using a medium sized cutter, use as much of the dough as you can.

Brush with milk and sprinkle with the remaining cheese.

Place on lined baking trays, spacing well apart.

Gather the remaining dough gently and repeat until all the dough is used.

Bake for 12-15 minutes until golden and hollow when tapped on the bottom.

Allow to cool slightly before transferring to a cooling rack.