

Recipes:
Cheese scones





Recipes:

Cheese scones

For 10

- 250g self-raising flour
- 60g butter
- 100g cheddar cheese
- 100ml milk plus extra for glazing
- 1 tsp mustard powder (optional)

Steps:

1. Heat oven to 220c/200c fan/gas mark 7
2. Add the butter to the flour and rub together with your fingertips until the mix resembles fine breadcrumbs
3. Grate the cheese and combine with the flour mixture
4. Mix in the mustard powder (if using)
5. Make a well in the middle of your flour mix and add most of the milk
6. Combine it with a cutlery knife, adding more milk if it is too dry
7. Once the dough has come together, turn out onto a floured surface
8. Roll the dough until it is approx. 2cm thick
9. Use a pastry cutter and cut out your scones

You can freeze them at this stage and cook them from frozen at a later date at 180c /160c fan/gas mark 4 for 25 minutes (always check they are cooked through before serving).

10. Place your scones onto a greased baking tray
11. Re-roll the remaining dough to use it all up
12. Brush the tops of your scones with milk
13. Place in the oven for 12-15 minutes until they are risen and golden

Happy baking x

Reg Charity 203644 (England and Wales) and SC037711 (Scotland)

Brew • Bake • Invite • Delight
Be part of the greatest afternoon tea

