

SAVOURY CHEESE SCONES



INGREDIENTS

- 225g self-raising flour
- 55g of butter
- 1 egg (to glaze, optional)
- A good pinch baking powder
- Milk, or single cream
- A good pinch of cayenne pepper
- 20g Mature grated cheese
- (optional) Mixed herbs: chives, thyme, parsley etc.

DIRECTIONS

1. Preheat the oven to 200°C/ Gas mark 6.
2. Measure the Self-raising flour into a mixing bowl and add in the butter or margarine. Mix together until it resembles breadcrumbs
3. Mix a good pinch of cayenne pepper, chopped herbs into the bread crumbed mixture.
4. Grate the cheese and add to the mixture.
5. Add the milk, or cream to the bread crumbed mixture and mix until it all comes together in a ball. If the pastry is too sticky and wet, add a bit more flour until it becomes firm and forms a pastry.
6. Turn out this pastry ball onto a lightly floured work surface and press out until it is approx 2cm thick. Use the scone cutter to cut out round scones and put these on a lightly grease baking tray.
7. Collect up the remaining pastry and press out again then cut out more rounds, do this until all the pastry is used up. Crack an egg and whisk up and using a pastry brush, brush the top of each scone.
8. Bake the scones in the oven for 10-15 mins depending on the size of the scones until they are well risen and golden on top. Allow them to cool a little before serving.

