

Cheese Scones



Recipe By FoodieBook

Ref: 477

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 8

Ingredients & Prep

225 g self-raising flour
100 g cheese strong cheddar grated
100 ml milk room temp
60 g butter salted cold for grating
1 tsp mustard powder
1 tsp baking powder
1/2 tsp salt
1/2 tsp turmeric ground (optional)
1/2 tsp cayenne pepper

Topping

50 g cheese strong cheddar
1 egg beaten

Method

Step 1 - Pre-heat oven to 180°C & have either floured baking tray/s or silicon mat/s on tray/s at the ready.

Step 2 - In a bowl place flour, mustard powder, baking powder, cayenne pepper, & salt & mix well, add grated butter 1/4 at a time mixing in to the flour until the last 1/4, add the grated cheese & mix altogether, then add milk, bring together into a dough & make into a ball.

Step 3 - Dust a work top with extra flour, tip out dough & flatten into a disc shape with your hand to 2.5 cm thick, then cut with a 5 cm pastry cutter or a glass as many as you can from the disc, gather the remaining dough & bring together into a smaller disc 2.5 cm thick cut some more then again until there is no dough left.

Step 4 - Place on baking tray/s 4cm apart brush tops with the beaten egg & sprinkle tops with grated cheese & bake for 15 to 20 mins or until they have risen & golden brown on top.

Suggestion & Tips

Serve warm with butter & bacon or cream cheese with watercress. Bake the scones as soon as you have made the dough.