

Cheese Scones

Ingredients

225 grams of self-raising flour
Pinch of salt
Pinch of cayenne pepper
1 teaspoon of baking powder
55 grams of butter
100 grams of cheddar cheese
80-90 ml of milk plus extra for glazing
Extra cheese for topping the scones

Method

- Preheat oven with baking tray inside to 200°C (slightly less for fan ovens). In a medium-large bowl sift the flour, salt, cayenne pepper and baking powder. Sift again to make sure the ingredients are thoroughly combined
- Cut the butter into cubes, place in the bowl and then mix with your finger tips to make breadcrumbs. Sprinkle grated cheese into the bread crumb mixture and rub until cheese is evenly distributed. Try not to mix too much as the heat from your hands may melt the cheese
- Make a well in the centre of the mixture and pour in enough milk to give a fairly soft but firm dough. Do not pour in all the milk at once as you may not need it all to get the right consistency
- Lightly flour a surface and roll out the dough to approximately 2cm thick. Cut out the scones with a medium cutter then place on hot oven tray. Glaze the tops with extra milk and sprinkle a little cheese on the top of each scone before putting in the oven
- Bake in the oven for 10-15 minutes or until golden brown and cooked through