

# Cheese scones

## Ingredients

- 225g/8oz self raising flour
- pinch of salt
- 55g/2oz butter
- 25g/1oz mature cheddar cheese, grated
- 150ml/5fl oz milk

## Preparation method

1. Heat the oven to 220C/425F/Gas 7. Lightly grease a baking sheet.
2. Mix together the flour and salt and rub in the butter.
3. Stir in the cheese and then the milk to get a soft dough.
4. Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/¾in thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
5. Brush the tops of the scones with a little milk. Bake for 12-15 minutes until well risen and golden. Cool on a wire rack.



**less than 30 mins**

preparation time

**10 to 30 mins**

cooking time

**Makes 8-12 scones**

*The perfect savoury scone -  
best eaten warm spread  
liberally with butter!*