

Cheese Scones

- **Ingredients**
- 225g Self raising flour
- 1tsp baking powder
- 55g hard butter
- 100g cheddar cheese
- 80ml milk



1. Set your oven and prepare your baking tray with paper.



2. Grate your cheese.



3. In a large bowl, add the self raising flour and baking powder.



4. Add the butter to the flour mixture and using your fingertips, rub together until breadcrumbs form.



5. Add the grated cheese and mix in with your knife then add the milk and mix.



6. Bring the dough together with your hands and place the dough on your floured desk.



7. Pat the dough down and cut out rounds and place on your tray.



8. Glaze your scone with egg wash.



9. Bake for 10-15 minutes or until golden and raised.