

A large Cheese Scone

50g grated cheese

100g self-raising flour

25g butter or hard margarine

3 tbspn milk



1. Wash your hands and put on your apron. Wipe down the work surface.
2. Gather equipment you need and your ingredients.
3. Pre heat the oven to 200°c gas mark 6.
4. Sieve the flour into a large bowl.
5. Add the butter or Marg to the large bowl and gently cut the butter into to the flour.
6. Add the grated cheese and mix evenly through the dry ingredients.
7. Add the milk and mix with a round bladed knife to bring the scone to a soft ball.
8. Press out with your hand to flatten into a foil dish.
9. If you have any spare cheese you can grate some of it on the top of the scones.
10. Cook in an oven for 12-15 mins until golden in colour and hollow sounding when the bottom is tapped. Place on a wire rack to cool.

Additional flavours can be used ... 1 tspn marmite, 1 cooked onion, 25g sun dried tomatoes, Basil, 2 slices chopped cooked bacon, 5-6 slices pepperoni chopped, $\frac{1}{2}$ courgette cooked, 50g red pepper and olive. BE IMAGINATIVE AND THINK UP A COMBINATION OF 2 OF YOUR OWN FLAVOURS!!