Cheesy Scones

Ingredients

250g self raising flour
1 x 5ml spoon mustard powder
40g butter or margarine
75g hard cheese
125ml semi-skimmed milk

Equipment

Non-stick baking tray (lined), weighing scales, sieve, mixing bowl, measuring spoons, grater, chopping board, measuring jug, flour dredger, rolling pin, scone cutter, pastry brush, cooling rack.

Method

1. Preheat the oven to 220°C or gas mark 7.

2. Prepare a baking tray, e.g. greased and lined.

3. Sieve the flour and mustard into the bowl.

4. Rub in the butter or margarine into the flour until it resembles breadcrumbs.

5. Grate the cheese.

6. Stir in the cheese.

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7. Make a well in the middle of the flour and carefully pour in the milk. (Save just a little of the milk).

8. Mix to form a soft dough.

9. Place the dough on a lightly floured work surface.

10. Roll out the dough to about 1½cm thick.

11. Shape the scones using a cutter.

12. Place the scones on a baking tray and brush each top with a little milk.

13. Bake for 12 – 15 minutes, until golden brown.

14. Allow to cool on a cooling rack.

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