



Cheese Scones

By Mrs King



Ingredients:

- 225g self- raising flour
- 25g of butter
- 1 teaspoon of baking powder
- 125g of grated cheddar
- 1 large egg
- A little milk

Why not add mustard powder, salt and cayenne pepper to your dry mixture for a bit more flavour?

Method:

1. Pre-heat oven to 180°C.
2. Combine all the dry ingredients.
3. Break the egg in a measuring jug and make up to 125ml with milk.
4. Stir into the dry ingredients and mix to a soft but not sticky dough.
5. Split mixture into four equal size balls and flatten. Place on to a baking tray covered in greaseproof paper.
6. Bake for about 15-20 minutes, or until golden brown.
7. Enjoy as fresh as possible!

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