



Herby Cheese Scones

Best eaten with a seasonal soup!

Ingredients

- 450g self-raising flour
- 10g baking powder
- 1 teaspoon salt
- 100g mature cheddar cheese
- Any mixed herbs
- 1 teaspoon English mustard
- 50g butter
- 220ml milk



Method

1. Preheat the oven to 230 C / 210 C Fan / Gas 8. Line a baking tray with parchment.
2. Put the flour, baking powder, salt, dried herbs, mustard and cheese into a mixing bowl and mix until well combined. Add the butter and rub through with your fingers until the mixture resembles breadcrumbs.
3. Make a well in the middle of the flour mixture and pour in a little at a time the milk and stir until the mixture forms a ball and until you have ran out of milk. (If the mixture looks dry add a tiny bit of water but not so that it looks wet.)
4. Knead for about 2 minutes on a floured surface. Roll the dough out on a floured surface and cut into twelve 7.5cm (3 in) rounds and put on your baking tray. Try to cut the scones as close together as you can so you can fit more scones out of the mixture. Re-roll the dough and cut more scones until you have no dough left.
5. Bake in the oven for about 17 minutes. Keep an eye on your scones to make sure that they do not burn!

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