

Cheerfully Cheesy Scones

Ingredients

450g self raising flour

pinch of salt

55g butter

200ml milk (approximately including some for brushing)

100g strong cheese

2 tsp dried herbs (e.g. sage)

Makes 8 - 10 scones

Method

1. Heat the oven to 220C/Gas 7. Lightly grease a baking sheet.
2. Mix together the flour and salt and rub in the butter until it looks like fine breadcrumbs.
3. Stir in the cheese, seasoning and then the milk to get a soft dough.
4. Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm thick. Use a 5cm cutter to stamp out rounds and place on a baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
5. Brush the tops of the scones with a little milk. Bake for 12-15 minutes depending on your oven until well risen and golden.
6. Cool on a wire rack and serve with butter and warm winter soup!

