

# Recipe - Cheese Scones

## Cheese Scones

### Ingredients:

225g Self Raising Flour  
1tsp Baking Powder  
55g Butter  
Pinch of Salt  
25g Mature Cheddar  
150ml Milk  
1 Egg

### Method:

1. Sieve the flour and baking powder into a bowl and rub the butter in with your finger tips.
2. Add the milk gently with a wooden spoon to get a soft dough.
3. Bring the dough together with floury hands. Yup, this can be messy!
4. Turn out onto a floury surface and press down to about 3cm thick.
5. Cut out with a scone cutter and place on a baking tray with parchment.
6. Whisk egg and wash the top of scones.
7. Bake at 210 degrees for 12-15 minutes.

