



Cheese Scones

SERVINGS: 9
DEPENDENT ON CUTTER

PREPPING TIME: 15-30 MIN

COOKING TIME: 15 MIN

Ingredients

225g/8oz self-raising flour

pinch of salt

1/2 tsp garlic granules

55g/2oz butter

100g/4oz mature cheddar, grated

150ml/5fl oz milk

Chives, chopped, dried or fresh

Directions

1. Heat the oven to 220C/200C Fan/Gas 7. Line or grease a baking sheet.
2. Mix together the flour, salt and chives and rub in the butter using your fingertips. Stir in 75g of cheese and then the milk to get a soft dough.
3. Turn onto a floured work surface and knead very lightly. Pat out to a round 2cm/3/4in thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
4. Brush the tops of the scones with a little milk and top with the remaining cheese. Bake for 12-15 minutes until well risen and golden. Cool on a wire rack.