

Becky Bakes...

CHEESE SCONES

- 250g (8oz) Self-Raising Flour
- 50g (2oz) Soft Margarine or softened Butter
- 1 Egg, beaten with 4 tablespoons Milk
- 125g (5oz) Strong Cheddar Cheese
- ½ teaspoon Salt
- Pinch Cayenne Pepper
- 1 teaspoon Mustard Powder (optional)



Makes about 8-10

Cook in the oven on a medium baking tray, lined with greaseproof paper

1. Oven on to Gas mk. 6, 200°, (180°C Fan), 400°F
2. Put the flour, salt, cayenne pepper and mustard powder into a large mixing bowl and rub in the margarine using your fingertips until the mixture resembles breadcrumbs
3. Add ¾ of the cheese and stir well
4. Add the egg/milk mixture and stir, then gently squeeze together to form a soft dough
5. Lightly flour the work surface then turn out the dough and gently flatten to approx. 2cm (¾") thick
6. EITHER cut the dough into circles using a plain 6cm (2¼") diameter cutter and place them on the baking tray. Keep squeezing together leftovers and cutting until all the dough is used up OR cut the dough into equal size wedges with a knife and arrange in a circle on the baking tray
7. In both cases brush the tops of the pieces of dough with a little extra milk and sprinkle evenly with the rest of the cheese
8. Bake for 15-20 minutes, or until well-risen and golden brown
9. Cool on a wire cooling rack.
10. Enjoy with butter for a yummy savoury treat!

For a demonstration of this recipe, find me on YouTube:

<https://www.youtube.com/watch?v=-QB2O3Da5Rg&feature=share&fbclid=IwAR3z9Mof2GMnmig9turmc2HocqEmQ7ATYMQNOPzuSCioPIDNiC-3jMBxqbkk>