

# Cheese scones

## Ingredients

250g self-raising flour  
5ml spoon mustard powder  
40g butter or baking fat/block  
75g hard cheese  
125ml semi-skimmed milk



## Equipment

Non-stick baking tray, pastry brush, weighing scales, sieve, mixing bowl, measuring spoons, grater, chopping board, measuring jug, flour dredger, rolling pin, scone cutter, cooling rack.

## Method

1. Preheat oven to 220°C or gas mark 7.
2. Grease or line the baking tray.
3. Sift the flour and mustard into the bowl.
4. Rub the fat into the flour until it resembles breadcrumbs.
5. Grate the cheese.
6. Stir in the cheese.
7. Make a well in the middle of the flour and carefully pour in the milk. (Save just a little of the milk).
8. Mix to form a soft dough.
9. Place the dough on a lightly floured work surface.
10. Roll out the dough to about 1½cm thick.
11. Shape the scones using a cutter.
12. Place the scones on a baking tray and brush each top with a little milk.
13. Bake for 12 – 15 minutes, until golden brown.
14. Allow to cool on a cooling rack.

## Top tips

- To make fruit scones, add 25g sugar and 75g currants or sultanas before the milk and leave out the cheese.
- Traditionally, fluted scone cutters are used for sweet scones and plain cutters for savoury scones.
- You could experiment with different flavourings by adding herbs or spices.

## Food skills

- Weigh.
- Measure.
- Sift.
- Grate.
- Mix and stir.
- Rub in.
- Roll out.
- Form and shape.