

Classic cheese scones

Ingredients:

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| 225g | Self-raising flour |
| Pinch | Salt |
| Pinch | Cayenne pepper |
| 1tsp | Baking soda |
| 55g | Chilled butter |
| 120g | Mature cheddar |
| 100ml | Milk |

Directions:

- Put the oven on at 200C
- Sift the flour, salt, cayenne pepper and baking powder into a bowl and combine
- Add the butter to the bowl and combine with your fingertips
- Sprinkle in the cheese and rub together
- In the middle of the mixture, add in the milk and combine and make into a firm dough
- Lightly flour the work surface and roll out the dough so that it is roughly 2cm thick
- Using a cutter put the scones onto a baking tray
- Cook for 15-20 minutes until golden brown
- Enjoy with a cuppa!