

# Scones

## Ingredients

250g Self raising flour

1 x 5 ml spoon mustard

40g Margarine / butter

75g hard cheese eg Double Gloucester

Pinch of Salt

Approx 125ml Milk + extra to glaze

## Process

1. Turn on oven to 220°C
2. Prepare a baking tray eg greased
3. Sieve the flour and mustard into the bowl
4. Rub in the butter or margarine 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 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

You could experiment by adding herbs or spices.