

Kirsty's Cheese Scone Recipe

Heat oven to 220C/200C Fan/Gas 7 and lightly grease a flat baking tray

Ingredients:

8oz self raising flour

1 tsp baking powder

¼ tsp chilli powder - optional

¼ tsp mustard powder - optional

¼ tsp smoked paprika - optional

Good grinding of black pepper

2 – 4oz Cheddar cheese

1½ oz margarine

Milk (less than ¼ pint)

1 egg

Method:

- Put the flour, baking powder, spices, mustard, pepper and margarine into a mixing bowl and swiftly and lightly rub the margarine into the dry ingredients
- Break the egg into a measuring jug, add milk to the ¼ pint mark and stir together
- Add the egg and milk mixture to the dry ingredients and using a broad blunt knife mix until the wet ingredients are well incorporated
- Using your hands bring the mixture together, ensuring you include any dry ingredients left at the bottom of the bowl. The mix should be sticky but able to be patted into shape. A shake of extra flour can be added if it's too sticky, or a smidge of milk if too dry
- Put the mixture onto a floured board and pat into a round flat lump about 2" thick. Do not use a rolling pin
- Using round cutters of any size you like (I like making some small and some large to cater for all appetites) cut out your scones, re shaping the mixture to use it all up.
- Pat your scones tall, using both hands around the sides to make them tall again as the cutters squash them down
- Brush lightly with the dregs of milk and egg from the jug and put a pinch of grated cheese on top
- Bake in a hot oven for around 10 minutes, (I turn the baking sheet half way through to ensure they all cook evenly but you know your oven, so do what is best for you)
- Cool on a rack and put in an airtight container as soon as they are cool, if there are any that last this long!

I make these for Cobalt's open gardens and serve them with cheese. They are also delicious with soup as an alternative to bread.