



# Cheese Scones

Ask a grown up to help you make these

## Ingredients

- 225g/8oz self raising flour
- pinch of salt
- 55g/2oz butter
- 25g/1oz extra mature cheddar cheese, grated
- 150ml/5fl oz milk



## Method

- Heat the oven to 220°C / Gas mark 7. Lightly grease a baking sheet.
- Mix together the flour and salt and rub in the butter.
- Stir in the cheese and then the milk to get a soft dough.
- Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/¾in thick.
- Use a 5cm/2in cutter to stamp out rounds and place on the baking sheet.
- Lightly knead together the rest of the dough and stamp out more scones to use it all up.
- Brush the tops of the scones with a little milk. Bake for 12-15 minutes until well risen and golden.
- Cool on a wire rack.

