

## Cheese scones



**Ingredients** (makes about 8 – 10 scones)

225g self-raising flour, plus extra for rolling

55g butter, unsalted

25g mature cheddar, grated

150ml milk

1tsp English mustard

1 pinch cayenne pepper

pinch of salt

### Method

Preheat the oven to 200C full fan, and line a baking tray with baking parchment.

In a large bowl, place the flour, English mustard, cayenne pepper and salt and mix together. You can do this in a kitchen mixer, but I find the best scones are made using your fingertips.

Rub in the butter until a sandy crumble like mixture is achieved then mix in the grated cheese.

Finally, add the milk a little at a time, as you may not need it all, and keep mixing until you have a soft dough. I always prefer my dough to be slightly on the wet and sticky side.

Turn the dough out onto a floured work top and pat out to about an inch thick. Then flour a 5cm round cutter and stamp out your scones.

**Top tip:** always stamp out scones straight down with the cutter, never twist the cutter otherwise the scone won't rise evenly.

Lightly knead together any left-over dough and stamp out more scones.

Place the scones on the lined baking tray, brush the tops with some of the leftover milk and bake for around 12 minutes.

A wooden skewer or sharp knife should come out clean. If they're slightly under done, turn the oven down to 160C and continue baking for a further 3 – 5 minutes.

Cool on a wire rack. Then break open and spread generously with salted butter. Or try with red onion marmalade or bacon jam.