



Cheese scones



Method

1. Preheat the oven to 220°C/GM7
2. Weigh out flour into a mixing bowl
3. Weigh out margarine and add to flour
4. Rub margarine into flour
5. Stir in the cheese and pour on the milk
6. Mix to get a soft dough
7. Sprinkle flour onto the table. Tip out the dough and gently knead the dough
8. Pat out an oval to 2cm thick. Cut out 6 circles and place on a baking tray
9. Brush the tops with milk
10. Bake in the oven until well risen and golden. 12 - 15 minutes.
11. Cool and enjoy with butter, margarine or on their own!

Ingredients:

- 225g self-raising flour
- 55g butter
- 25g cheese, grated
- 150ml milk

Equipment:

- Mixing bowl
- Digital scales
- Dessert spoon
- Grater
- Measuring jug
- Round cutter
- Baking tray
- Baking paper

Vocabulary



Rub - to mix the margarine into the flour using your fingers.

Bake - to cook in the oven.

Challenge

If you swapped the cheese for dried fruit, which fruit would you use?