

# Recipe of the week



## Cheese scones

1oz = 30 gm

### Ingredients

6 oz Self-raising flour  
1 teaspoon of baking powder (not strictly necessary but it does help)  
1 oz Butter  
3 oz Red Leicester cheese (or similar)  
1 large egg  
About 1/4 pint of milk

### Method

1. Set the oven to 210 C
2. Sieve the flour and baking powder into a bowl
3. Rub in the butter until mixture looks like breadcrumbs
4. Add the grated cheese (I don't keep any for the tops, it falls off!)
5. A bit of freshly ground black pepper really brings out the taste of the cheese
6. Lightly beat the egg with some of the milk. This is hard to judge - don't put in all the milk at this stage
7. The secret of scone making is a light touch so, at this stage I mix in the egg/milk with a spatula. Keep on adding a little at a time - topping up the mix with the spare milk. The mixture should be sticky - if it's too dry, the scones will be dry
8. Carefully transfer the mixture onto a floured board
9. Pat into a circle about 2 and a half centimetres deep
10. Cut into 6 triangles then put onto a baking sheet
11. Brush the tops with a milk/egg mix
12. Don't put them into the oven until it's been at 210 C for 5 minutes or so
13. Bake for 14 minutes - when the scones are done, tap the bottom and they should sound hollow - if not, bake for one more minute