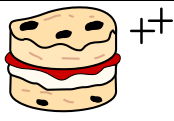




Cheese



scones



Ingredients



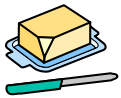
225gz

self

raising



flour



55g

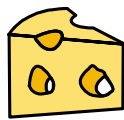
butter



25g

mature

cheddar



cheese,

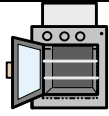


grated

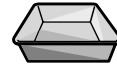


150ml

milk



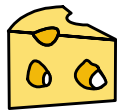
220°C



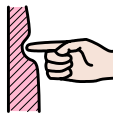
Heat the oven to 220C. Lightly grease a baking tray



Rub together flour and butter.



Stir in cheese



Add milk to a soft dough.



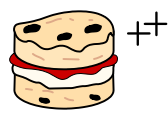
knead very lightly.



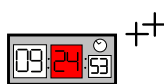
Roll to about 3cm



Cut into shapes



Brush the scones with milk.



Bake for 12-15 minutes