

Auntie Jacqui's Cheesy Scones

Ingredients

- 225g of self raising flour
- 55g of butter
- 55g of cheese (add more if you want them to be extra cheesy!)
- 150ml of milk
- A pinch of salt (optional)

Equipment

- Mixing bowl
- Wooden spoon
- Scales
- Measuring jug
- Baking tray
- Cheese grater

Method

1. Mix together 225g of self raising flour and 55g of butter.
2. Weight out cheese and add into the mix and stir together.
3. Add in pinch of salt.
4. Preheat oven to 220C/200C Fan/Gas 7.
5. Use some butter on kitchen roll to grease the baking tray.
6. Pour in milk to create a dough.
7. Flour a surface to knead the dough onto.
8. Break off small pieces and place on baking tray.
9. Pop in oven for 12-15 minutes on the middle shelf (until golden brown).
10. When ready, leave to cool on a cooling rack.

Enjoy!

Draw a picture of your scones when you have finished to show us on Facebook ...