



Cheese and Sweetcorn Scones

(Serves 5)

Preparation time = approx 10 minutes

Cooking time = approx 30 minutes

Method:

1. Preheat oven to 200°C/400°F, gas mark 6
2. Grate the cheese
3. Mix together flour, baking powder and salt
4. Gently rub butter cubes into the flour mix until it looks like fine crumbs
5. Add grated cheddar cheese. Keep a large handful back
6. Add the brown sauce and sweetcorn
7. Slowly drizzle in the milk
8. Fold in to make a sticky dough
9. Gently knead on a floured surface until smooth
10. Divide into 10 balls and shape with floured hands
11. Put onto a greased baking sheet or tray
12. Scatter the remaining grated cheese over the top and bake for 15 minutes until scones are risen and golden.

INGREDIENTS

- Small tin sweetcorn
- 350g self raising flour
- 1 teaspoon baking powder
- 1 tablespoon brown sauce
- Pinch salt
- 50g cold butter cut into cubes
- 200g cheddar cheese
- 175ml milk

EQUIPMENT

- Weighing scales
- Measuring spoons
- Mixing bowl
- Grater
- Baking tray