

Little cheese scones

To make about 16 scones, you will need:

40g (1½oz) Cheddar cheese

175g (6oz) self-raising flour

half a level teaspoon of baking powder

a pinch of salt

25g (1oz) butter

100ml (4fl oz) milk

milk, for glazing

4cm (1½in) round and heart-shaped cutters

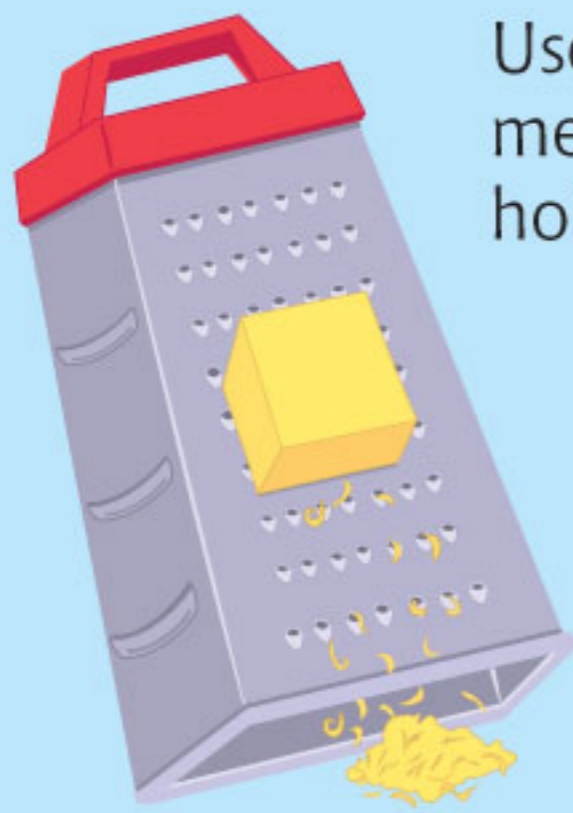
a greased baking tray

Heat your oven to 220°C, 425°F,

gas mark 7, before you start.

✿ Eat straight away or store in an airtight container and eat within 3 days.





Use the medium holes.

1. Grate the cheese using a grater. Then, sift the flour, baking powder and salt through a sieve into a large bowl.



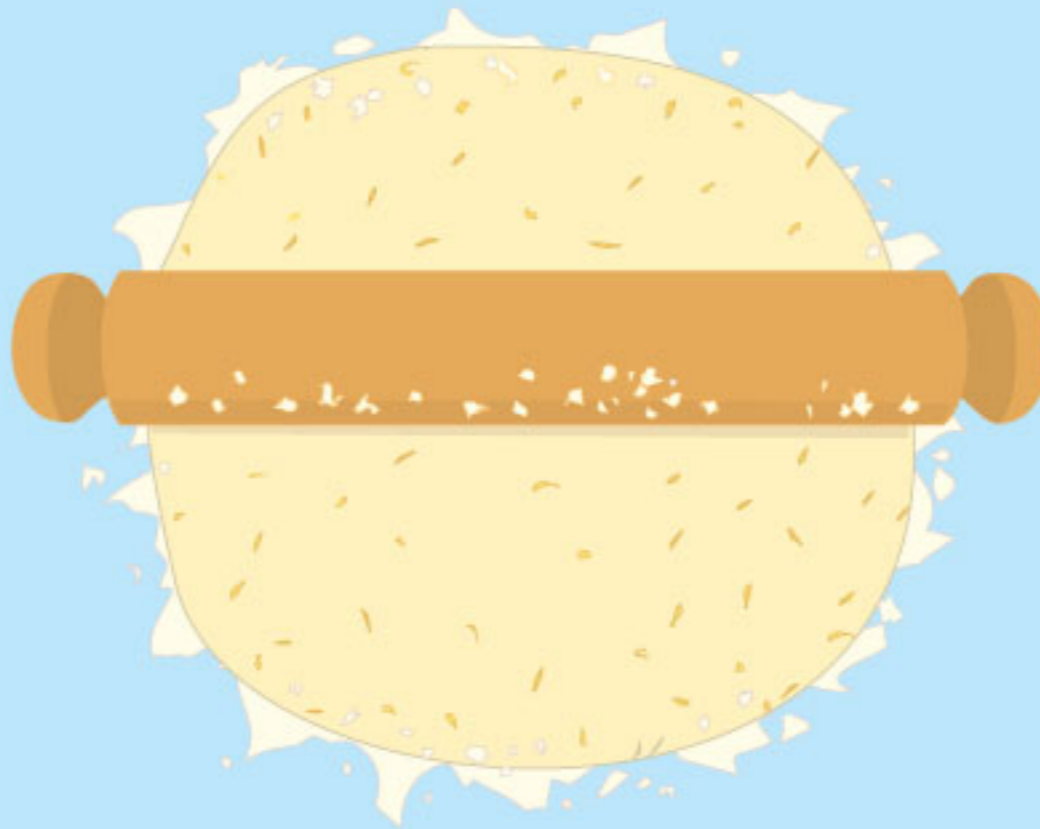
2. Cut the butter into small pieces and add it to the bowl. Rub it in, until the mixture looks like fine breadcrumbs.



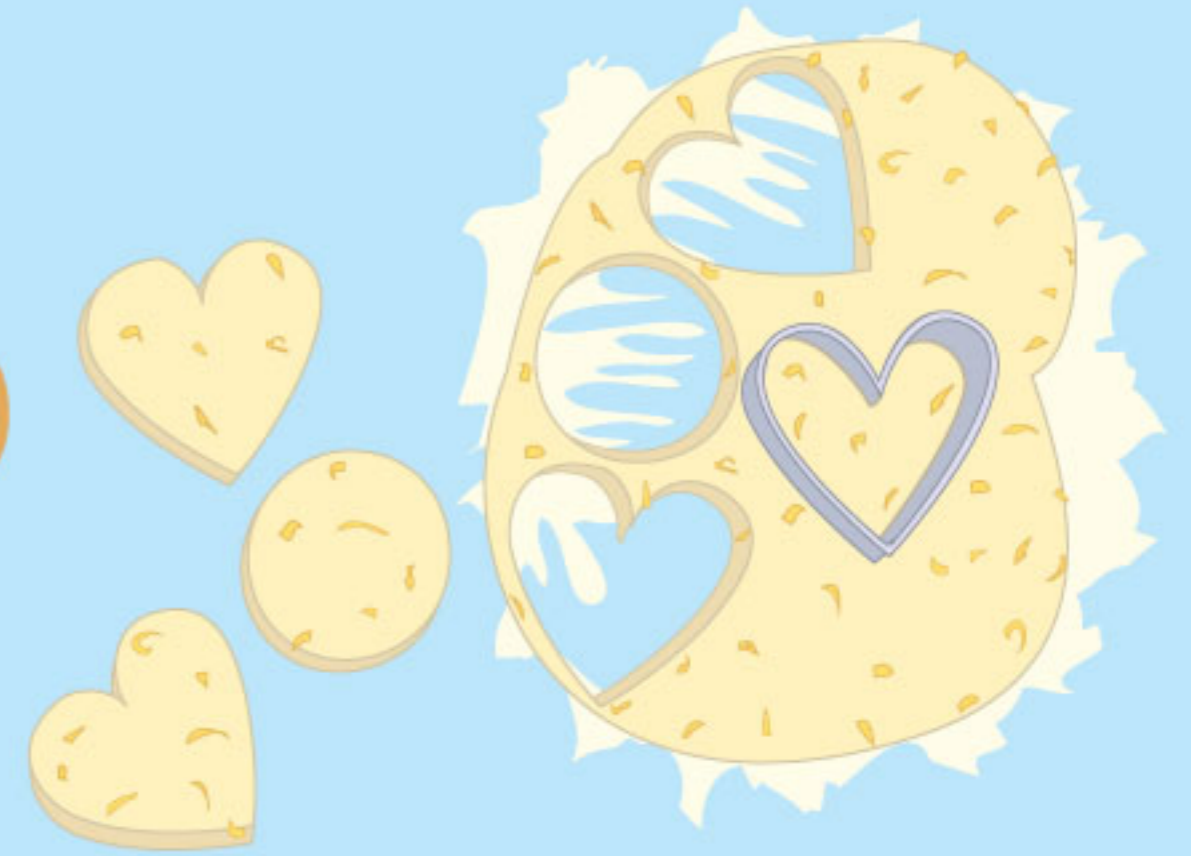
3. Mix in the grated cheese with your hands. Pour in the milk, then use a blunt knife to mix everything well.



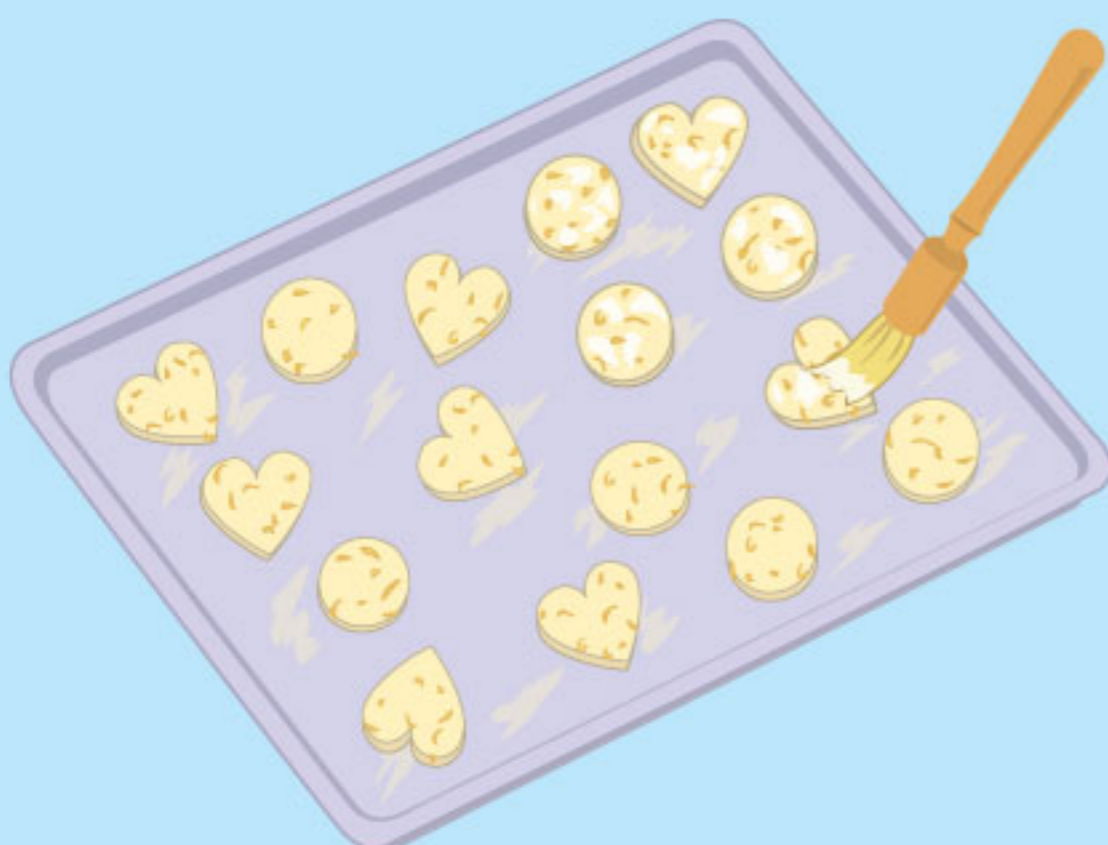
4. Gently squeeze the mixture with your hands to make a soft dough. Then, sprinkle some flour onto a clean work surface.



5. Using a rolling pin, roll out the dough until it is about 1 cm (1/2in) thick. Then, use the cutters to cut out circles and hearts.

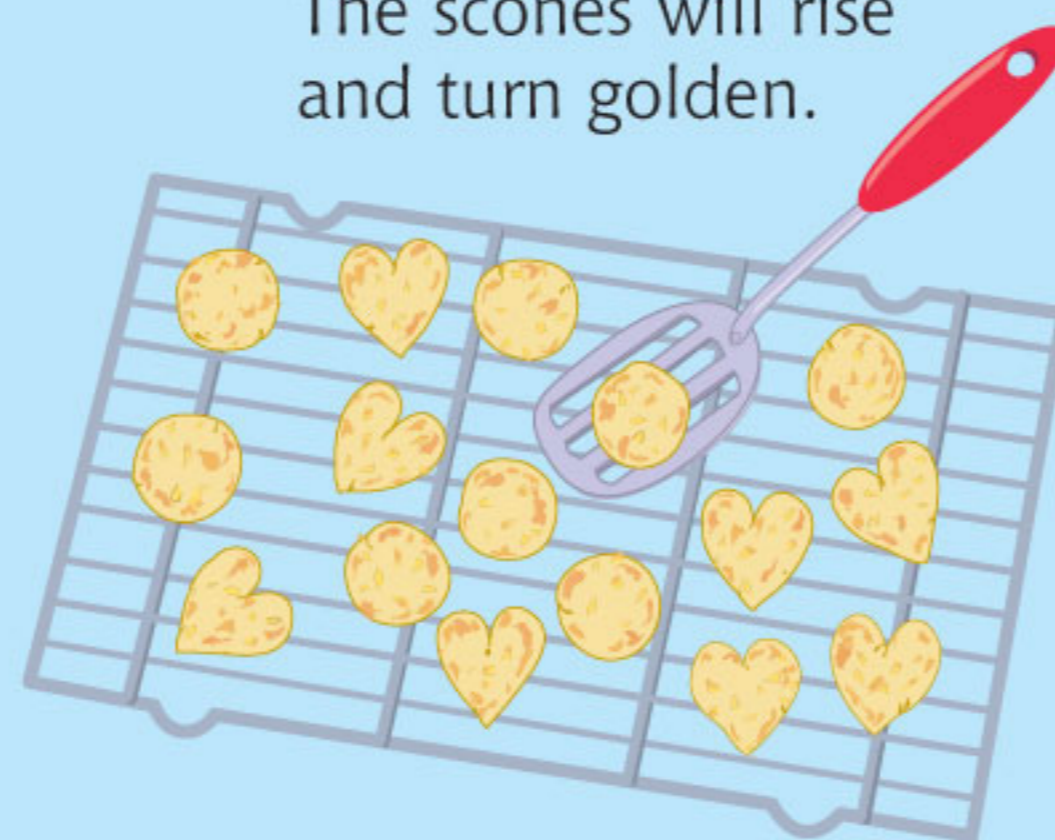


6. Squeeze the scraps of dough into a ball and roll them out again. Then, cut out more circles and hearts.



7. Put the shapes onto the baking tray, leaving spaces between them. Then, brush a little milk over the tops of them.

The scones will rise and turn golden.



8. Bake the scones for 7-8 minutes. Wearing oven gloves, lift them out of the oven. Put them onto a wire rack to cool.

You could sprinkle some of the scones with a little plain flour or grated cheese before they are baked.

