

Easy Cheesy Scones

Makes 2 scones
(For more, just double or
triple the recipe!)

Difficulty: 2/3



ingredients

- 100g self-raising flour
- 20g butter
- 30g cheddar cheese
- 20g parmesan cheese
- 50ml milk
- If you like a bit of spice—
a pinch of cayenne
pepper
- Milk or egg for glazing

directions

1. Sift the flour, salt, and cayenne pepper (if using) into a bowl.
2. Add the butter and combine with your fingertips until it looks like breadcrumbs.
3. Mix in 2/3 of the cheese.
4. Make a well in the middle of the mixture and add a little milk – be careful not to add it all, you want enough to make a firm dough.
5. Roll out the onto a floured surface, about 3 or 4cm thick. Cut out the scones with a cookie cutter.
6. Glaze the top with beated egg or milk and sprinkle the remaining cheese on top.
7. Bake in a preheated oven at 180°C for 15-20 minutes.