



HIHS SPRING SHOW 2018

CHEESE SCONE ROUND – MEN ONLY

Ingredients

225g (8oz) self-raising flour

½ level teaspoon salt

½ level teaspoon mustard powder

¼ level teaspoon cayenne pepper

1 level teaspoon baking powder

25g (1oz) butter

125g (4oz) grated mature cheddar

1 large egg

A little milk

Topping

25g (1oz) grated cheese

METHOD

Preheat oven to 220c/200fan/Gas7/425f. Lightly grease a baking sheet.

Sieve the flour, salt, mustard powder, cayenne pepper and baking powder into a large bowl.

Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.

Stir in grated cheese.

Break the egg into a measuring jug then make up to 150ml (¼ pint) with milk. Stir the egg and milk into the dry ingredients and mix to a soft but not sticky dough.

Turn out onto a lightly floured work surface and knead lightly. Roll out to a 15cm (6”) circle.

Transfer to the prepared baking sheet and mark into six wedges. Brush with a little milk and sprinkle with 25g (1oz) grated cheese.

Bake for about 15 minutes or until golden brown and firm to the touch.

Slide onto a wire rack to cool.