

# Old Milverton Horticultural Show

## **Cheese Scones (class 38)**

225g self-raising flour

55g butter

Pinch of salt

1 tsp baking powder

½ tsp dry mustard powder

110g mature cheddar cheese (grated and divided into 2)

150ml milk

1. Preheat oven to 200 C/Gas 7 and lightly grease a baking sheet.
2. Mix flour, salt, baking powder and mustard together in a bowl.
3. Rub in butter.
4. Stir in cheese, then milk to get a soft dough.
5. Turn onto a floured surface and knead lightly.
6. Pat to 2cm thick, cut out 6 using a 7.5 cm or 3" cutter.
7. Place onto the baking sheet and sprinkle remaining 55g cheese onto top of scones.
8. Bake on a high shelf for 15-20 minutes.

Display only the best 5 of your 6 scones.