



Cheese Scones

Ingredients



450g plain flour



6 teaspoons
baking powder



1 teaspoon salt



1 tablespoon
mustard powder



100g cold butter



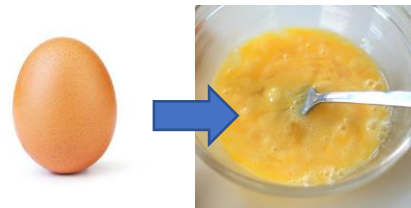
250g mature
cheese



120ml water



120ml milk



1 egg (beaten)



Cheese Scones

Method

1. Preheat oven 220 degrees
2. Mix flour, baking powder, salt & mustard in bowl
3. Grate butter and rub into flour mix.
4. Grate cheese and mix in.
5. Add water and milk then mix into a dough.
6. Pat dough out to about 2cm thick.
7. Cut scones out with cutter and place on oven tray.
8. Place in oven for 12 minutes.

