

# Savoury Scones

10 minutes preparation

15 minutes to cook

Serves 10

## INGREDIENTS

300g Flour

80g Butter

1 tsp Baking powder

1 Egg

100ml Milk

50g Cheese

## METHOD

1. Mix the flour, baking powder and butter in a bowl until fine
2. Add the cheese
3. Separately whisk the eggs and milk
4. Add wet mix to dry mix and combine
5. Turn the mix onto a flour surface and roll to a 1 inch thickness
6. Cut into scones using a small round cutter
7. Place the scones onto a floured baking tray
8. Bake at 180 degrees/ gas mark 6 for 12-15 mins



Serving suggestion with watercress, goats cheese and chutney



You could try using different types of cheeses. Or adding sweetcorn, sun-dried tomatoes, onion or garlic.

How about serving the savoury scones with a savoury mince as a cobbler if you don't have pasta or potatoes.