



# Savoury Cheese Scones

Serves 10

## INGREDIENTS

300g flour  
80g butter  
1 tsp baking powder  
1 egg  
100ml milk  
50g cheese



Why not use this simple recipe as an opportunity to cook with your child. You can even add your favourite herbs to the mixture.

## METHOD

1. Preheat the oven to 180°C/ gas mark 4.
2. Mix the flour, baking powder and butter in a bowl until fine.
3. Then add the cheese.
4. Separately whisk the eggs and milk.
5. Add wet mix to dry mix and combine.
6. Turn the mix onto a flour surface and roll to a 1 inch/2.5 cm thickness.
7. Cut into scones using a small round cutter.
8. Place the scones onto a floured baking tray.
9. Bake for 12-15 mins until golden.

Serving suggestion- You could serve the savoury scones with a savoury mince as a cobbler if you don't have pasta or potatoes.