

OUR RECIPE



Hampshire
County Council

Education Catering

Savoury Scones

Serves 10

INGREDIENTS

300g flour

80g butter

1 tsp baking powder

1 egg

100ml milk

50g cheese

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- ideal with seasonal watercress,
British goats cheese and locally produced chutney.



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