

Herby cheese scones

Makes 6



Ingredients (allergens in bold)

- 250g self-raising flour
- 50g wholemeal self-raising flour
- ½ tsp baking powder
- 50g **butter** or hard block non-dairy fat
- 75g **Cheddar** cheese or non-dairy alternative, grated
- 1 small bunch fresh herbs like chives, oregano, wild garlic or thyme, finely chopped
- 1 medium sized free-range egg
- 75-100ml milk
- a little extra **flour** for the work surface and baking tray

Method

1. Turn the oven on to 220°C or Gas 7 to pre-heat. Scones need a hot temperature straight away to get a good rise.
2. Mix the white and wholemeal flour in a mixing bowl with the baking powder.
3. Chop the butter into small pieces and rub into the flour with your fingertips then stir in most of the grated cheese and the chopped herbs until well combined.
4. Crack the egg into a small bowl and add the milk. Beat with a fork.
5. Make a well in the centre of the flour and stir in the egg and milk mixture. Don't add it all in one go as it shouldn't become too sticky. You're looking for it to come together as a firm dough.
6. Lightly flour the worksurface and tip the dough out. Knead it very lightly to make a smooth ball then press it to a 3cm thickness with your hands. Either shape it with cutters or cut into wedges.
7. Lightly flour the baking tray and space the scones out. Brush the tops with a little milk and sprinkle with the remaining grated cheese. Bake them for about 10-12 minutes until well-risen, firm to touch and going brown. Allow to cool then split and serve buttered or with cream cheese and toppings.



Equipment

- baking tray
- mixing bowl
- grater
- table knife
- small bowl or jug
- fork
- grater
- cutters
- cooling rack

Recipe notes and tips

- In the spring, you can forage for wild garlic but make sure you pick the correct garlic-scented leaves and wash them well.
- Scone mixture must be handled lightly otherwise you'll get a hard crumb texture.
- Best eaten on the day they are made.