

EASY PEASY CHEESY SCONES



There's nothing wise old Gnome likes more than an afternoon cuppa and a scone or two. These cheesy ones are quick and simple to make and delicious spread with butter.



Makes 10 scones

YOU'LL NEED

- 225g self-raising flour, plus extra to flour your worktop
- Pinch of salt
- 55g cold butter
- 25g grated mature Cheddar
- 150ml milk

MAKE THE SCONES

1. Heat the oven to 220°C/200°C fan/gas mark 7 and lightly grease a baking sheet.
2. In a big bowl, mix together the flour and salt. Chop the butter into small chunks and rub it into the flour with your fingertips until the mix looks like breadcrumbs.
3. Stir in the cheese and then gradually add the milk, mixing with a spoon or your hands until you have a soft dough.
4. Once it has all come together into a ball, tip it out onto a floured worktop and knead very gently. Use your hands to pat out the dough to a circle that's 2cm thick, then use a 5cm cutter to stamp out your scones. Transfer them to your baking sheet and repeat the patting and stamping with any leftover dough.
5. Before they go in the oven, brush the tops of the scones with a little milk. Bake for 12–15 minutes until well risen and golden. When they come out, let them cool on the tray for 5 minutes before moving them to a wire rack.

SEE RED

Try using Red Leicester cheese for a slightly stronger flavour and colour. You can even add a little extra grated cheese on top, but keep an eye on the scones in the oven so they don't burn.

FANCY FLAVOURS

For a grown-up twist, add half a tablespoon of mustard powder or a full tablespoon of chopped chives before you mix in the milk.