

HERBED CHEESE SCONES

Season:	all year round
From the garden:	any herbs from your garden – thyme, chives and rosemary are great!
Difficulty:	easy
Serves:	12-16
Recipe source:	<i>Marija Vidovich</i>

Equipment

- 🍳 Oven tray
- 🍲 Mixing bowl & sieve
- 📏 Measuring cup
- 🔪 Kitchen knife
- 🥄 Wooden spoon
- ⚖️ Scales
- 🧂 Grater

Ingredients (cheese and herbs are optional)

- 🍳 450g (3C) plain flour
 - 🍲 6 tsp baking powder
 - 📏 Pinch salt
 - 🧈 75g butter
 - 🧀 150g grated tasty cheese
 - 🌿 2-3 Tbsp chopped herbs
 - 🥛 345ml milk
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How to make it:

1. Sprinkle an oven tray lightly with flour (or line with baking paper) and turn the oven to 220C (fanbake).
2. Sift together the flour, baking powder and salt.
3. Chop the butter into cubes and “rub” it through the dry ingredients with your fingertips until the mixture looks like fine breadcrumbs.
4. Wash, dry and finely chop the herbs.
5. Add the herbs and three-quarters of the cheese to the dry ingredients. Mix them in with a knife.
6. Make a “well” in the centre of the ingredients and pour in the milk. Use a knife to bring together the ingredients to form a soft dough – be careful not to overmix.
7. Pour the mixture onto a lightly floured bench and carefully bring together into a rectangular shape. Do not knead.
8. Chop into 12-16 even sized pieces and pop onto the baking tray, leaving a space between each scone. Sprinkle the remainder of the cheese on top of each scone.
9. Put tray into the hot oven and bake for 10-12 minutes until risen and golden.
10. Serve with (home-made, see recipe on the GTT website) butter and enjoy!