

Cheesy Herb Scones (Class141)

450g (1 lb) self raising flour
10g (1/2 oz) baking powder
1 teaspoon salt
10g (1/2 oz) mature Cheddar cheese
10g (1/2 oz) dried mixed herbs
1 teaspoon English mustard
50g (2 oz) butter
110ml (4 fl oz) milk
110ml (4 fl oz) water

1. Preheat the oven to 230 C / 210 C Fan / Gas 8.
2. Line a baking tray with parchment.
3. Put the flour, baking powder, salt, dried herbs, mustard and cheese into a mixing bowl and mix until well combined. Add the butter and rub through with your fingers until the mixture resembles breadcrumbs.
4. Make a well in the middle of the flour mixture and pour in a little at a time the water and milk and stir until the mixture forms a ball and until you have run out of milk and water. (If the mixture looks dry add a tiny bit of water but not so that it looks wet.)
5. Knead for about 2 minutes on a floured surface.
6. Roll the dough out on a floured surface and cut into twelve 7.5cm (3 in) rounds and put on your baking tray.
7. Bake in the oven for about 17 minutes until golden.