



# Cheese Scones



2 servings



15 minutes

## INGREDIENTS

125g self-raising flour

½ teaspoon baking powder

25g butter or margarine

75ml semi-skimmed milk

25-50g grated cheese (hard cheese like

mature Cheddar, Double Gloucester or

Red Leicester cheese

For sweet scones replace the cheese with:

10-15g caster sugar

Optional - 10g dried fruit

(sultanas/currants)

## EQUIPMENT

- Mixing bowl
- Pastry brush (for glazing your scones)
- Round bladed knife
- Pastry cutter
- Lined baking tray

## TIMEPLAN

**Skills:** The rubbing in method, shaping a dough, using a cutter, glazing, baking

1	Put the flour and baking powder into the bowl. Cut the butter with the round bladed knife. Rub in the butter or margarine into the flour until it resembles breadcrumbs. (The rubbing in method)	Sieve the flour. Be careful when using the round bladed knife,
2	Add the grated cheese, or the sugar and fruit. Stir to mix	
3	Add the milk <b>a little at a time</b> . (Save just a little of the milk.) Mix with the knife to make a soft dough.	Do not add all the milk at the same time, the mixture may be too wet
4	Put the dough on a lightly floured work surface. Flatten out the dough to about 1½cm thick. Cut the scones using a cutter.	Flour the worksurface to prevent scones from sticking
5	Put the scones on a baking tray and brush each top with a little milk.	
6	Bake for 12-15 minutes, until golden brown.	Use oven gloves when putting scones in and out of the oven.



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