

Cheese Scones

200g SR Flour
50g Block margarine
75g Grated cheese
1 Beaten egg & milk to bind
Half a tsp cayenne pepper or dried mustard could be added

Method

1. Rub the marg into the flour until like fine breadcrumbs. Add 50g of the cheese and cayenne or mustard if using and mix well. Bind to a soft dough with egg and milk. (overhandling will toughen the dough)
2. Knead the dough gently and cut into circles, (cutting into squares or rectangles avoids re-rolling and avoids waste).
3. Glaze the top of the scones and sprinkle each scone with the remaining cheese
4. Place in oven (200°C, gas 6) and bake until golden brown.

NB These are really good served with cream cheese and a slice of tomato or cucumber

Sweet Scones

200g SR Flour
50g Block margarine
50g Sugar
Egg & milk to bind

Fruit scones - add 50g dried fruit
Cherry scones - add 50g chopped glace cherries
Apple scones - add a dessert apple, peeled, cored and chopped

Method

1. Rub the marg into the flour and sugar until like fine breadcrumbs.
2. Add fruit if using. Bind to a soft dough with egg and milk. Try not to handle too much as this results in a tough dough.
3. Knead the dough gently and roll out until 2.5cm thick and cut into circles.
4. Place the scone circles onto a greased baking sheet
5. Glaze the top of the scones.
6. Place in oven (200°C, gas 6) and bake until golden brown.