

Cheese Scone Recipe

Ingredients

150g self-raising flour
Pinch of salt
25 g butter
75 g grated cheese
1 beaten egg
1/4 tsp cayenne pepper
1 tsp baking powder 2 -3 tbs of milk



Method

1. Turn on the oven to fan 200 °C, gas mark 7.
2. Grease a tray or line with greaseproof paper.
3. Mix flour with salt and add cayenne pepper.
4. Rub in butter until your mixture looks like breadcrumbs.
5. Stir in cheese, keep back a little.
6. Mix to a soft dough with the egg and if necessary, add a little milk. If your dough is too wet, sprinkle on a little more flour.
7. Chill dough in the fridge for 10 to 15 minutes.
8. Sprinkle a little flour onto your work surface.
9. Roll out your dough into a circle, roughly just over 1 cm thick. If dough feels sticky, sprinkle a little flour onto it.
10. Use a cutter to cut out circles.
11. Place on your tray, brush with a little milk and sprinkle with remaining cheese.
12. Bake in oven for 12-15 minutes until golden .

Remove from tray. Cut scone in half and butter.

Under supervision, children can do the majority - weighing out the ingredients and mixing, just take care when grating cheese.



Mrs Douglas from Brunswick Nursery has planted sunflower seeds. Look how much they've grown already.