

Cheese Scone Recipe



Cheese Scones

This is an easy, no rubbing rustic scone made with plain and wholemeal flour and a hard or semi-hard cheese. We have used Applewood smoke flavoured cheese which is a semi hard cheddar coated in paprika. A grated cheddar cheese can also be used.

Makes 18-20 scones (using a 6cm cutter)

300g plain flour
200g wholemeal flour
3 tsp baking powder
a good pinch of salt
165g Applewood® Cheese, grated (plus a little extra for sprinkling on top)
2 tbs fresh chives or other herbs such as parsley, sage, oregano
1 tbs (15ml) vegetable oil
125ml milk
1 egg

Method...

- Pre-heat the oven 200°C, 180°C fan, gas mark 6.
- Sift the plain flour, baking powder and salt into a mixing bowl. Stir in the Applewood® Cheese, wholemeal flour and chives.
- In a small bowl beat the egg with the milk and oil. When well combined pour the egg and milk mixture into the flour and use a spoon or knife to mix into a dough; add a little extra milk if the dough is too dry. The dough should be soft. Don't over work it.
- Turn the dough onto a lightly floured surface and carefully roll out until 2cm thick.
- Cut out the scones and place onto a lightly greased baking tray. Gather up remaining dough re-roll and repeat.
- Sprinkle the scones with a little Applewood® Cheese and bake for approximately 15-20 minutes when the scones should be pale and golden.
- Serve warm with lashings of butter.