Cheese Scone



Ingredients

- Self raising flour 2 cups
- baking soda 1 tsp
- salt 1/2 tsp
- Butter 70 gms chilled and grated or diced
- Cheese 1 cup
- Milk 2/3 cup
- Plain unsweetened yogurt 1/3 cup

Preparation

1. Pre heat oven to 210^{o}C
2. Dice butter and chill in freezer for 5 mins.
3. Sift and combine flour, baking soda, and salt.
4. Add butter to flour mixture and use finger tips to rub into the flour to create a breadcrumb consistency.
5. Add cheese to the flour mixture.
6. Combine milk and yogurt.
7. Add milk mixture to dry ingredient, and mix quickly until just combined. Avoid over mixing.
8. Tip mixture on to floured surface and sharp in to rectangle, approximately 30mm thick. (pro tip: roll out and fold the dough on its self a couple of times, the layers help it rise)
9. Cut into individual scones and arrange on a baking tray with a finger width between them.
10. Bake for 10mins, then brush tops with melted butter and sprinkle with cheese.
11. Bake for a further 10mins. or until risen with lightly browned edges and a skewer shows the centre is cooked.
12. Cool for 10min before eating.

Serves 4–6

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