



Mrs Bailey's Cheese Scones (Serves 8)

Ingredients

175g Self Raising Flour

½ teaspoon mustard powder

25g Margarine

75g Grated Cheese

1 egg

2 tablespoons milk

Pinch of salt & pepper

Heat oven to Gas mark 7 or 220 degrees C

Method

Mix the flour & seasoning in a large bowl

Rub in the Margarine

Stir in the cheese (saving a little for the top)

Combine the milk & egg & add to the mixture (saving a little for the top) then stir to create a soft dough

Roll the dough out into a circle around ½ inch thick & cut into 8 triangles

Place on a baking tray, brush with the egg & milk mixture & sprinkle with the extra cheese

Bake for 10-15 mins until golden brown