



Little cheddar and chilli scones

Makes: 20

Time

Preparation time 10 minutes

Cooking time 15 minutes

Ingredients

- 450g self-raising flour
- 110g cold butter, cut into cubes
- 2 teaspoons mustard powder
- 1 large pinch chilli powder (optional)
- 2 teaspoons baking powder
- 110g low-fat cheddar cheese, grated
- 280ml semi-skimmed milk





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Method

1. Preheat the oven to 220°C or gas mark 7.
2. Place the flour, butter, mustard powder, chilli powder, baking powder and $\frac{3}{4}$ of the grated cheese into a large bowl or electric mixer and mix until it resembles fine breadcrumbs.
3. Pour in the milk and continue to mix to form a dough, then remove, place onto a lightly floured surface and knead until smooth.
4. Roll out to about 2cm ($\frac{3}{4}$ inch) thick, use a cutter to stamp out the scones, turn them upside down and set onto a baking tray. Continue until you use all the scone dough.
5. Brush each scone with a little milk and sprinkle with the remaining grated cheese.
6. Bake in the hot oven for 12–15 minutes until golden (they should feel light when lifted).



Tip

- The secret to good scone making is to make sure that the scone dough is not too wet. Follow this recipe exactly for perfect cheese scones.
- If you use a larger cutter, just bake the scones for a few minutes longer.
- They are best eaten immediately. Serve with our fresh salsa recipe.