Cheddar scones



Informations

People : **4**
Preparation : **15 min.**
Cooking time : **12-15 min.**

Ingredients

For 8 - 12 scones

- 680g flour
- 170g butter
- 360g grated Cheddar cheese (285g for the pastry + 75g for the topping)
- 340g milk
- salt and pepper
- Chutney flavour of your choice (optional)

Preparation steps

1. Preheat the oven to 220°C and lightly grease a baking tray.
2. Mix together the flour and salt, then stir in the butter and grated Cheddar. Pour in the milk to form a soft dough.
3. Place the dough on the floured work surface and knead very lightly.
4. Roll out the dough into a 2 cm thick circle.
5. Use a 5 cm biscuit cutter to cut out the circles and place them on the baking tray.

6. Lightly knead the rest of the dough and cut out more scones to use up all the dough.
7. Brush the top of the scones with a little milk and sprinkle with grated cheddar.
8. Bake for 12 to 15 minutes until the scones are well risen and golden.
9. Leave to cool on a wire rack. Spread generously with butter and a dollop of chutney (optional).