



## Cheese and Chive Scones

Sarah's servings: 6, Sarah's skill: Easy, Baking time: 15-18 mins

### Ingredients

230g Self Raising Flour  
65g Unsalted Cold Cubed Butter  
Pinch of Salt and Pepper  
80g Grated Mature Cheddar Cheese  
15g Chopped Chives  
1 tsp English Mustard  
1 large Egg  
75ml Cold Milk

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### Method

- Preheat the oven to 220 degrees centigrade (200 Fan) or Gas Mark 7
- Line a baking tray with baking parchment.
- In a large bowl weigh out the self raising flour, butter, salt and pepper.
- Rub the butter into the flour until you have a texture of fine breadcrumbs.
- Add 60g of the cheese, chives (reserving a few for the tops if required) and mustard.
- Then add the egg and the milk into the dry ingredients and mix together with a knife.
- Using your hands, bring the ingredients together to form a soft ball of dough.
- Tip the dough onto a lightly floured bench and flatten gently with your hand to about 2cm/ 3/4" thick.
- Cut out 6 scones with a square 5cm cutter.
- Place the scones on the lined baking tray and brush the top of the scones with some milk.
- Finally sprinkle over the 20g of remaining cheese and remaining chives.
- Bake for 15-18 minutes.