



Stilton Cheese Scones

Sarah's servings: 6, Sarah's skill: Easy, Baking time: 12-15 mins

Ingredients

230g Self Raising Flour
65g Unsalted Cold Cubed Butter
Pinch of Pepper and Salt
125g Crumbled Stilton Cheese
1 large Egg
75ml Cold Milk

Method

- Preheat the oven to 220 degrees centigrade (200 Fan) 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 the cheese, egg and milk.
- Mix everything together with a knife until all the ingredients are fully combined.
- 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 to about 2cm/ 3/4 inch thick.
- Cut the six scones out with a 5cm square cutter.
- Place on the lined baking tray and brush with some milk or egg wash.
- Bake for 12-15 minutes.