



Cheese, Sun-dried Tomato & Basil Scones

Ingredients

230g Self Raising Flour
65g Unsalted Cold Cubed Butter
Pinch of Pepper and Salt
80g Grated Mature Cheddar Cheese
4 tsp Sun-Dried Tomato Paste
1 tsp Dried Basil
1 Large Egg
75ml Cold Milk

Method

- Preheat the oven to 220 degrees centigrade (200 Fan) or Gas Mark 7.
- Line a baking tray with parchment.
- In a large bowl weigh out the self-raising flour and butter then add the salt and pepper.
- Rub the butter into the flour until you have a texture of fine breadcrumbs.
- Add 60g of the cheese, sun-dried tomato paste and basil.
- Then add the egg and the milk into the dry ingredients and mix 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 on lined baking tray and brush with some milk and sprinkle over the 20g of remaining cheese evenly between the scones.
- Bake for 15-18 minutes.