

# **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).