

Cheese Scones

Makes 6

- 250 g flour
- 3 tsp baking powder
- ½ tsp salt
- ½ T powdered mustard (optional)
- 50 g cold butter
- 125 g cheddar cheese
- 1 T finely chopped chives (optional)
- 60 ml milk
- 60 ml cold water
- 1 egg, beaten with a splash of milk



1. Preheat oven to **220°C**
2. Mix together **flour**, **baking powder**, **salt** and **mustard powder** in a large mixing bowl and whisk together.
3. Grate in the **butter**, then rub with fingertips until it looks like wet sand
4. Finely grate in **100 g cheese**, add **chives** and stir to combine
5. Mix in **milk** and **water** until dough just comes away from the edge of the bowl: don't handle any more than necessary
6. Put on a lightly floured surface and flatten into rectangle about 2.5-cm high.
7. Cut into round with 6-cm round cutter.
8. Place on baking sheet and brush tops with **egg** and **milk** mixture.
9. Grate the remaining **cheese** (10 g) over the top and **bake for about 12 minutes** until golden
10. Cool on wire rack before splitting open