



Cheese & Chive Scones

Ingredients

Savoury Scone Mixture:
1lb/450g plain flour
1 rounded teaspoon
baking powder
Pinch of salt
½ teaspoon cayenne
pepper or paprika
2 tablespoons chopped
chives
3oz/75g grated cheddar
cheese
3oz/75g butter
1 large egg
Approximately
7floz/200ml buttermilk

Glaze:

1 egg
3 tablespoons milk
Pumpkin seeds

Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Prepare and grease a flat baking tray.
3. In a large bowl place your sieved flour, baking powder and cayenne pepper.
4. Add the salt and diced butter. Gently rub the butter into the flour.
5. Add the grated cheese and chives
6. In a separate bowl lightly whisk the egg together and add to the dry ingredients.
7. Mix in the buttermilk to achieve a soft sticky dough.
8. Roll out on a floured work surface and cut into equal sized shapes using either a sharp knife or a scone cutter.
9. Brush lightly with beaten egg and milk and sprinkle with the pumpkins seeds or a little extra cheese if you wish.
10. Bake in the oven for 20-25 minutes
11. Serve warm with butter.

You may need to use extra buttermilk to achieve the right consistency.

