

Recipes from the Millers



Fiona's Cheese Scones

Ingredients

- 1/2lb (225g) Acorn Bank wholemeal flour
- 1/2lb (225g) Self raising flour
- 5 oz (140g) grated cheese (strong cheddar or Double Gloucester)
- 4 oz (115g) margarine or butter
- 1 egg
- ¼ pt (150 ml) milk
- 1 teaspoon wholegrain mustard
- Salt and black pepper to taste

Method

- With clean, cold, hands rub the flour and margarine rub the flour and fat together.
- Add in most of the cheese, saving some aside to top the scones, salt and pepper to the mix.
- Fork in the egg, milk and mustard and add enough milk to create a moist dough.
- Lightly flour a clean surface and roll out the dough into a disc approximately 1 inch (25mm) thick, and cut into shapes using a lightly greased cutter. Brush the tops of the scones with milk, and sprinkle with the remainder of the cheese
- Place the scones onto a clean baking tray lined with greaseproof paper and bake at 200 degrees C (180deg C Fan or gas mark 4) for between 12 – 15 minutes.

This recipe will make about 18 savoury scones. Serve with chutney and cream cheese for a delicious alternative to a cream tea