

# Cheddar cheese scones.

Makes 8 to 10.

This is the classic cheese scone recipe that we used at Mrs Miller's. The scones are best eaten fresh with lots, and lots of butter. Don't worry if you can't eat them all on the day that you made them they are great frozen and warmed through or eaten the next day toasted and topped with lots of butter again and just a touch of home made chutney.

## You will need.....

450g self raising flour. Or plain flour and baking powder, we know flour is like gold these days.

Pinch of salt.

90g butter or margarine.

Good amount of your favourite mature cheddar cheese.

1-2 tsp of your favourite mustard. We used English mustard powder at Mrs Miller's but I used moutarde de meux mustard which we bought in France (or you can get on amazon), a Dijon, English or whatever you have will be fine.

2 eggs made up to 280ml with milk.

## Method.....

Pre heat the oven to 180c. Start by weighing out all the ingredients, keep the cheese separate but you can mix the flour, butter and salt, if you are going to use a mixer to rub the fat in you can add the mustard, however I find it a little messy if you are going to rub in by hand. Grate a good amount of cheese for the scones and remember to keep some for the tops. Rub in the flour and butter until you have a mix that resembles fine breadcrumbs. Sometimes I like to do this by hand, I love the smell of the fat and flour and find it very therapeutic. You can also use a food processor. Once rubbed in you can add the mustard (unless you already have), and lots of grated cheese, remembering to keep some to one side for finishing the scones. Crack the 2 eggs into a jug and make up to 280ml with milk and whisk well with a fork.



Add the milk and egg mix to the flour, butter and cheese mix (I like to keep a little back, if you feel the mix is too dry you can always add it later, it also makes a nice glaze for the top if you don't finish with cheese) and either using a knife or your hands, carefully but firmly bring the mix to a smooth dough. They say you should handle scone mix as little as possible, however I find a smooth dough makes a better scone so you are looking for a happy medium. If you handle the dough too much your scones will be tough. Place the dough on a lightly floured surface and pat out, you don't need to use a rolling pin, just the back of your hands. If you are using a cutter pat the dough out to the thickness of the cutter or just a little deeper than an inch. You can use a cutter to make a more dainty scone but I have become fond of a more rustic wedge (and I don't have a cutter at home), this also saves you having to play with the dough. Cut into how many scones you would like and transfer to a lightly floured baking sheet. Top with your remaining grated cheese or glaze with the egg and milk. I love how the cheese melts down the sides and goes crispy when baked. The late Gary Rhodes once did a masterclass on scones on TV, and I like to follow Gary and allow the scones to rest on the tray for a while, the s.r flour starts to work and believe it or not, the scone will rise a little on the tray! Bake in your preheated oven for around 20 mins. Enjoy fresh with plenty of lovely butter. If you would like to make fruit scones omit the mustard powder and cheese and replace with 50g caster sugar and dried fruit of your choice.

