

## Cheese & Herb Savoury Scones

Makes 4 scones

### Equipment

2 Mixing bowls  
Dessertspoon  
Round ended knife  
Fork or egg whisk  
4cm round scone cutter  
Baking tray  
Pastry Brush

### Ingredients

2 heaped dessertspoons self-raising flour  
1 dessert spoon of margarine  
1 egg/ extra egg or milk to glaze  
A pinch baking powder  
A pinch of mustard powder  
A pinch of cayenne pepper  
2 heaped dessertspoon grated cheese  
Mixed herbs: chives, thyme, parsley etc.

Preparation time 10 minutes

Cooking Time 10 minutes

Oven temperature 200°C/Gas mark 6

Assemble all the ingredients and equipment you will need to make **Cheese & Herb scones**. Make sure you wash your hands and wear a clean apron.

### METHOD

1. Preheat the oven to 200°C/ Gas mark 6
2. Measure the flour into a mixing bowl and add in the margarine. Mix together until it resembles breadcrumbs.
3. Mix in the mustard powder, cayenne pepper, cheese and herbs into the bread crumbed mixture.
4. Carefully crack the egg into a separate bowl and lightly whisk. Add the beaten egg to the bread crumbed mixture and mix until it all comes together in a ball. If the pastry is too sticky and wet, add a bit more flour until it becomes firm.
5. Turn out this pastry ball onto a lightly floured work surface and press out until it is approx 2cm thick. Use the scone cutter to cut out round scones and put these on a lightly grease baking tray.
6. Collect up the remaining pastry and press out again then cut out more rounds, do this until all the pastry is used up.
7. Brush each scone with a little beaten egg or milk to glaze.
8. Bake the scones in the oven for 10-15 mins depending on the size of the scones until they are well risen and golden on top. Allow them to cool a little before serving.

**Everyone should help with the clearing up and tidying away. This part is just as important as the cooking and can be as much fun!**  
**Never serve piping hot food straight from the oven or grill. Always allow it to cool slightly first.**