



# LANCASHIRE CHEESE SCONES



## INGREDIENTS

Makes 16 little scones.

8 oz / 200g self-raising flour  
2 oz / 50g butter  
5 oz / 125g Lancashire cheese, grated  
1 heaped teaspoon baking powder  
1 egg  
approx 2 fl oz / 50ml milk  
Pinch of salt  
Pinch of paprika  
Pinch of black pepper

## METHOD

PUT THE FLOUR & BUTTER INTO A BOWL AND RUB LIGHTLY TOGETHER UNTIL THE MIXTURE RESEMBLES COARSE BREADCRUMBS. ADD THE BAKING POWDER, CHEESE, SALT, PEPPER & PAPRIKA AND MIX WELL. MIX THE EGG WITH THE MILK AND ADD SUFFICIENT TO OBTAIN A SOFT, FAIRLY DRY, PLIABLE DOUGH. ROLL OUT ABOUT 1" / 2.5 CM THICK ONTO A FLOURED BOARD AND CUT INTO ROUNDS WITH A SMALL (5CM) FLUTED PASTRY CUTTER. PLACE ON A FLOURED BAKING SHEET, BRUSH WITH BEATEN EGG AND BAKE IN A HOT OVEN (GAS 7, 425 F, 200 C) FOR APPROX 15 - 20 MINUTES.

*ALLOW TO COOL, SLICE IN HALF AND SPREAD WITH BUTTER.*

