

Cheese, Chive and Onion Scones

Ingredients

200g Self raising flour
50g butter/margarine
50g grated mature cheese
½ small onion diced or 2 spring onions
Teaspoon of chives
Pinch of salt
100ml milk



Equipment

Large mixing bowl, measuring jug, baking tray, flour dredger, biscuit cutter

Method

1. Preheat oven to gas mark 5 or the electric oven to 180 °C
2. Collect your baking tray.
3. Dice half an onion into small pieces or finely slice spring onions.
4. Sieve the flour into a mixing bowl and add the butter or margarine and pinch of salt.
5. Rub the butter/margarine into flour using your fingertips only, until it resembles breadcrumbs.
6. Add the onion, ¾ of your grated cheese, chives and combine with your hands.
7. Pour half of the milk into the mix and bring together with your hands.
8. Add again half of the remaining milk if the mix is still dry. The mix needs to form a dough.
9. Add **a little** flour to your table with the flour dredger and flatten your dough to 2cm thickness.
10. Cut out 6 scones using a biscuit cutter and place on your baking tray.
11. Add the remaining grated cheese to the top of the scones and bake for 15 minutes, until golden and risen.