

Equipment

Mixing bowl, sieve, wooden spoon, flour dredger, rolling pin, grater, knife, baking tray, pastry brush, measuring jug,

Skills

Kneading, baking, weighing and measuring

Heat Transfer

Convection

Cheese and herb scone round

Keywords

Rub in, sieve, knead, grease

Ingredients

110g Self raising flour

25g butter or margarine

75ml milk

¼ tsp baking powder

¼ tsp cayenne pepper

25g strong cheese

½ tsp mixed herbs

25g seeds (poppy, pumpkin, sunflower)

Method

1. Preheat the oven to 190°C
2. Sieve the flour, baking powder and cayenne pepper together in a mixing bowl.
3. Stir in dried herbs.
4. Rub in the butter or margarine with your fingertips until the mixture looks like breadcrumbs.
5. Stir in ¾ of the grated cheese and seeds.
6. Make a well in the centre and add the milk.
7. Stir together with a wooden spoon.
8. Knead the dough lightly on a floured worktop and shape into a round with either your hands or a rolling pin.
9. Grease a baking tray and place the scone round on it
10. With a knife, mark the scone into 4 pieces, cut down so that its clearly visible and will hold its shape when baked. Brush the top with some milk
11. Sprinkle the remaining ¼ of cheese on top
12. Bake in the oven for 15 minutes until golden well risen.

