



TABASCO® Cheese Scones

Traditional cheese scones are enlivened by grated Cheddar cheese containing the unmistakable hit of Tabasco sauce. Serve warm out of the oven with a smear of butter or, if you're feeling really naughty, a generous helping of cream cheese.

Ingredients

- 450g Self Raising Flour
- ½ tsp salt
- 3tsp baking powder
- 75g butter/margarine
- 100g TABASCO® Cheese grated
- 1 egg made up to 300ml with milk

Oven Temp: 200°C /Gas Mark 6

Method

1. Sift dry ingredients into bowl, add in chopped butter and rub into form breadcrumb. Add grated cheese to mix.
2. Pour egg mixture into dry mix and blend using a fork.
3. Work to a dough, turn onto a floured surface and press down to a ½ inch thickness. Cut with a small round cutter.
4. Place on a baking sheet. Bake in a hot oven for 12 minutes.
5. Serve warm with butter or cut each scone into half and pipe cream cheese onto each scone.