



Cotswold™ Scones

Savoury cheese scones, made with Cotswold cheese wholegrain mustard and a pinch of fiery Cayenne pepper. Serve warm with a salted butter for a scrumptious snack with a nice cup of English Breakfast tea.

Ingredients

- 450g Self Raising Flour
- ½ tsp salt
- 3tsp baking powder 75g butter/margarine
- 100g Cotswold™ Cheese grated
- 1 egg made up to 300ml with milk
- 1 tsp Wholegrain Mustard – optional
- Pinch Cayenne Pepper – optional
- Oven Temp: 200oC /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. Add mustard to egg mixture and mix into the dry mix 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.