

Cheese and chive scones



Ingredients:

3 and 1/2 cups self-raising flour
1 tablespoon caster sugar
1 teaspoon salt
60grams butter, chopped
1 and 1/2 cups milk
2 tablespoons finely chopped fresh chives
1 teaspoon dried mixed herbs
2/3 cup grated tasty cheese
extra milk, for brushing
butter, to serve

Method:

- 1) Preheat oven to 220°C/200°C fan-forced. Grease and flour an 18cm x 28cm (base) slice pan.
- 2) Place flour, sugar and salt in a large bowl. Add butter. Rub butter into flour until mixture resembles breadcrumbs.

- 3) Make a well in the centre. Add milk, chives, dried herbs and 3/4 of the cheese. Using a flat-bladed knife, stir until dough almost comes together. Turn out onto a lightly floured surface.
- 4) Knead gently until dough comes together. Press out to a 3cm-thick round. Dip a 6cm round cutter into flour. Cut out scones. Gently press leftover dough pieces together and repeat to make a total 12 scones.
- 5) Place scones, just touching, in prepared pan. Brush with extra milk. Sprinkle with remaining cheese. Bake for 15 to 20 minutes or until light golden and hollow when tapped on top. Serve with butter.