



Ingredients

230g self raising flour
65g unsalted butter, cubed
½ tsp pepper
½ tsp salt
80g mature cheddar cheese, grated
1 red onion, finely chopped
1 tsp English mustard
1 large egg
75ml cold milk

Method

- Preheat the oven to 220 degrees centigrade (200 Fan) Gas Mark 7.
- Line a baking tray with baking parchment.
- In a large bowl weigh out the self raising flour, butter, salt and pepper.
- Rub the butter into the flour until you have a texture of fine breadcrumbs.
- Add 60g of the cheese, onions and the mustard.
- Then add the egg and the milk into the dry ingredients and mix with a knife.
- Using your hands, bring the ingredients together to form a soft ball of dough.
- Tip the dough onto a lightly floured bench and flatten gently to about 2cm/ 3/4 inch thick.
- Cut the six scones out with a 5cm square cutter.
- Place on the lined baking tray and brush with some milk and sprinkle over the 20g of remaining cheese evenly between the scones. You can add some extra onion for decoration (optional).
- Bake for 12-15 minutes.

Cheese & Red Onion Scones