



ANITA'S CHEESE SCONES RECIPE

Anita's family loves her cheese scones, especially in the winter with a bowl of soup (whether it's minestrone, pumpkin or tomato). We've had those recipes here before, so you can always find them on our website.

The scones are super easy to make - the secret is to have a light touch and not knead them too much. And if you want to make them extra special, add some fried chopped onion and bacon to the dry ingredients before adding the milk.

Ingredients

3 cups plain flour
3 tsp baking powder
1 tsp salt
¼ tsp cayenne pepper
1 cup grated cheese (whatever you prefer - I use colby)
Milk to mix

Method

Heat oven to 200°C.

Put all dry ingredients into a large bowl, add the grated cheese (together with bacon and onion if using) and incorporate until fully coated with the flour mix. Add sufficient milk to bind (about ¾ cup) and using two knives, cut the milk into the flour until it comes together.

Tip out onto a floured bench, quickly bring it all together and flatten into a square about 3cm high.



Cut into pieces (size totally depends on your preference - small or large), place onto a floured oven tray and cook for 12-15 minutes (larger scones will need more time).

When they are lovely and golden, remove and put onto a plate. I always put a tea towel onto the plate first, then once the scones are on top, I use the excess tea towel to cover the scones and keep them warm and fresh.

Best served warm with lots of butter... mmmm