

Cheese & Herb Scones

3 cups flour
4 teaspoons baking powder
½ teaspoon salt
Pinch of cayenne pepper
50gms butter
2 tablespoons freshly chopped herbs eg: parsley, basil, chives
4-6 tablespoons grated cheese
About 1 cup milk

Method

Preheat oven to 220°C

Sift dry ingredients then using your fingers rub in butter until the mixture resembles breadcrumbs.

Add the cheese and herbs and combine.

Add the milk, mixing with a knife until a light soft dough forms.

Turn onto a floured board, then working as quickly as possible, lightly knead, roll out and cut.

Place on a cold floured tray.

Bake 10-15 minutes or until lightly golden.

