

HOME LEARNING

3-ingredient cheese scones

Equipment you will need: scales, mixing bowl, grater, wooden spoon, flour shaker, rolling pin, biscuit cutter, baking tray.

Ingredients:

150g SR flour – mixing bowl

75g cheese – mixing bowl

125g yoghurt – required stage 2

Method:

Preheat oven to gas 6, 200°C, elec 180°C

Make the dough

1. Mix self-raising flour with grated mature Cheddar in a large bowl. **(Keep a bit of cheese aside)**
2. Stir in low-fat natural yogurt until it comes together.

Roll and shape

1. Tip the dough out onto a lightly floured work surface and knead gently a few times until smooth.
2. Pat into a round then roll out with a lightly floured rolling pin to a thickness of 2cm.
3. Stamp out scones using a 6cm round cutter, re-rolling the trimmings as needed.
4. Transfer to a baking tray lined with baking paper.

Top and bake

1. Sprinkle the tops of the scones with left over Cheddar, then bake for 10-15 mins or until light golden and springy to the touch.