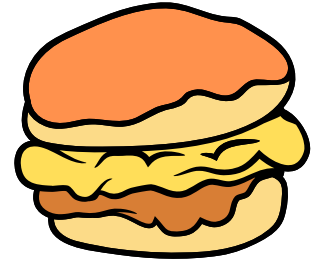



Apple of my Eye
Learn. Create. Taste.
EASY SCONE
CHEESEY RECIPE



INGREDIENTS FOR
SCONES

225g Strong White Bread
Flour
1 Teaspoon Baking Powder
40g Salted Butter
1 Teaspoon Mustard
1 Teaspoon Dried Leaves
1 Teaspoon Cayenne Pepper
125g Grated Cheese

EQUIPMENT NEEDED

Weighing scales
Safety knife
Chopping board
Rolling pin
Cutters
Bowl
Spoon
Measuring jug
Baking Tray

INSTRUCTIONS

- Lightly grease a baking sheet.
- Sift the flour, baking powder and a pinch of salt into a bowl.
- Rub in the butter using your fingertips.
- Stir in 80g Gruyère along with the Dijon mustard, thyme and cayenne pepper.
- Gradually pour in the milk, bringing the mixture together with a knife to form a dough.
- Tip on to a lightly floured surface and roll out to a thickness of 2cm.
- Use a 5cm pastry cutter to cut out rounds.
- Put on the baking sheet and sprinkle the remaining Gruyère over the tops.
- Bake for 12–15 minutes until risen and golden. **SERVE WITH EXTRA CHEESE AND A LITTLE BUTTER OR JUST AS THEY ARE!**

