

# WHOLEMEAL CHEESE SCONES

There might not be many loaves of bread in the supermarkets, these cheese scones are worth cooking. Great warmed with a bowl of soup or tasty on there own with some butter!

## TIPS

- You can add some chopped herbs, spices to the mix

<b>INGREDIENTS</b>	250g wholemeal flour
	250g plain flour
	2 tsp baking powder
	½ tsp salt
	200g grated cheddar
	100g grated cheese – any cheese
	400ml milk
1 egg, beaten	

## STEP 1.

Pre-heat the oven to 220°C. Line a baking tray with parchment paper.

## STEP 2.

Place both flours, baking powder, salt, cheddar and half the cheese into a large bowl and mix to combine – add extra ingredients now, chopped herbs, spices etc whatever you have laying around. Add the milk and bring the ingredients together with your hands or a wooden spoon. The mixture will be sticky at this point.

## STEP 3.

Tip the mixture onto a lightly floured surface. Fold and knead to form a soft dough.

## STEP 4.

Flatten or lightly roll the dough to 2.5cm thick. Dredge a 6cm cutter (or whatever size you have) in flour to ensure a precise cut and cut out 15 scones. Place them onto the baking tray – you may need to do this in two batches. Brush the tops of the scones with the beaten egg and sprinkle with the remaining cheese.

## STEP 5.

Cook for 15-17 minutes until the scones are risen and golden-brown. Serve warm with butter.

