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CHEESE SCONES

Again a simple recipe, with few ingredients. Scones that will cut in half and spread without crumbling

- 1** Place 9 oz of Doves Gluten Free self-raising flour in your mixer and add one egg. Blend this together. It is important that this is done first.
- 2** Add 2 oz of Stork, ½ teaspoon of Coleman's powdered mustard and a dash of white pepper to the mixer and blend.
- 3** Add 1 beaten egg to the mixer and blend in.
- 4** Now add a handful of grated mature cheddar cheese to the mixer and turn mixer on. As this mixes it will start to form and you will have to add a very small amount of milk to it. Do this a tablespoon at a time rather than just pour it in. You will see the scone mix come together quite quickly. (again, be careful with the milk do not add too much.)
- 5** Roll the mix out to about 1 and 1/8 to 1 and ¼ of an inch thick. Use a 3-inch cutter and place them on a thin baking tray with parchment on it. Sprinkle a little grated cheese on top of the scones..
- 6** Bake in the oven, preheated 180 deg for 15 to 17 minutes.