




Whitworths

Cheese & Walnut Scones



 Serves 9  10-15mins  10-15mins

INGREDIENTS

50g **Whitworths Californian Waluts**
roughly chopped
225g self raising flour
1 tsp baking powder
½ tsp mustard powder
25g butter, at room temperature
75g mature cheddar cheese, grated
125ml milk

READY...STEADY...BAKE

- ♥ Preheat your oven to 220°C / Fan 200°C / Gas Mark 7 then grease a baking sheet.
- ♥ Sieve the flour, baking powder and mustard powder into a bowl then rub in the butter to form crumbs.
- ♥ Set aside 25g cheese for the tops then stir in the remaining cheese and walnuts.
- ♥ Stir in enough milk to form a soft dough, then gather together and knead very lightly on a floured surface.
- ♥ Roll out to a thickness of 2-3cm then cut out into 6cm rounds using a plain cutter (or whatever shape you like!)
- ♥ Place onto the baking sheet, brush with a little milk then top with the set aside cheese.
- ♥ Bake for 10-12 minutes until well risen and golden then serve and enjoy!

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Happy Baking!