SAVOURY SCONES

500 grams plain flour
2 teaspoons baking powder
Pinch of sea salt
6 spring onions finely chopped
150 grams tasty cheese grated
150 ml of milk plus extra for brushing
150 grams cubed butter

METHOD

Preheat the oven to 200 degrees Celsius
Grease a baking sheet and set aside
Place sifted flour, baking powder and salt in a large bowl.
Add the butter and rub it between your fingers till it resembles coarse crumbs
Stir in the cheese, spring onions, and then gradually add the milk until you have a soft dough
Turn out onto a floured board and knead until it comes together
Place flour on the bench and roll your dough out to about 3 cm thickness
Cut the dough with your scone cutter then place scones on your greased tray
Bake for 12 minutes or until cooked through and lightly browned
Remove from the oven place on a wire rack
Split in half, serve with butter and cheese