

## SAVOURY SCONES

500grams plain flour

2 teaspoons baking powder

Pinch of sea salt

~~6 spring onions finely chopped~~ handful chopped parsley + chives

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