

## Ingredients

225g self-raising flour

1 pinch salt

55g butter

25g mature Cheddar cheese, grated

150ml milk



## Method

Preheat the oven to 220 C / Gas 7.

Lightly grease a baking sheet.

Sift the flour and salt.

Rub in the butter.

Mix in the milk.

Turn onto a floured work surface and knead **very lightly**.

Pat out to an oval 2cm thick.

Cut into 8-10 using a biscuit cutter and place on the baking sheet.

Brush the tops of the scones with a little milk.

Bake until well risen and golden, 12 to 15 minutes.

Cool on a wire rack