



## **Mushroom & cheese scones**

**Makes 6 large scones**

### **Ingredients**

**225g Self Raising flour**  
**1tsp baking powder**  
**55g Cold butter**  
**120g Grated cheese**  
**1/4 tsp salt**  
**1/2 pkt sliced cooked mushrooms**  
**100ml milk**

### **Method**

**Pre heat oven to 200c**  
**Grease a non stick baking tray or cover a tray with parchment paper.**  
**Sift the flour and baking powder and add the salt**  
**Dice the butter and then rub into the flour to form crumbs**  
**Add the mushrooms and 100g of grated cheese. Reserve 20g of cheese for the tops of each scone**  
**Add all of the milk and mix to form a stiff dough**  
**Roll the dough out to approximately 2cm thick.**  
**Using a plain round cutter cut the dough into rounds**  
**Place the cut dough onto the tray then leave to rest for 10 minutes before putting in the oven.**  
**Bake for 8-12 minutes until golden and serve warm**

