



Cheese and chive scones

Recipe by School Food Matters



Approx 12 scones



30 minutes

INGREDIENTS

- 3 ½ cups self-raising flour
- 1 teaspoon salt
- Pepper to taste
- 60g butter
- 1 ½ cups milk
- 3 tablespoons of chopped chives
- ½ cup grated cheese
- Extra milk for brushing
- Extra cheese for the top

DIRECTIONS

1. Preheat your oven to 220 °C.
2. Place butter, flour, salt and pepper into a mixing bowl, and rub together until the mix looks like soft breadcrumbs.
3. Make a well in the centre of the mix, then add the milk and cheese. Using a butter knife, gently mix the wet ingredients into the dry ingredients. Take care not to over-mix!
4. Turn out on to a lightly floured surface, and knead the mix together until it just comes together. Slightly flatten, and cut out your scones using a scone cutter.
5. Place the scones onto a baking tray, with the edges of the scones just touching each other. This will allow the scones to rise at the same rate.
6. Brush with extra milk and a sprinkle of extra cheese.
7. Bake for 15 – 20 minutes until golden brown.
8. Serve warm with butter and enjoy.



Afternoons

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