

Before using our labels:

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- Write in your baker number



Cheese scones

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Ingredients

- 225g (7.9 oz) self-raising flour, plus extra for dusting
- pinch of salt
- pinch of paprika
- 1 tsp baking powder
- 55g (1.9 oz) chilled butter, cut into cubes
- 120g (4.2 oz) mature cheddar, grated
- 90-100ml milk, plus 1 tbsp for glazing

Method

1. Heat the oven to 200°C / 400°F / gas 6 with a large baking tray inside. Sift the flour, salt, paprika and baking powder into a bowl, then sift again to make sure the ingredients are thoroughly combined.
2. Add the butter to the bowl and combine with your fingertips to make breadcrumbs. Sprinkle 100g of the cheese into the breadcrumb mixture and rub together until evenly distributed. Try not to mix too much as the heat from your hands may start to melt the butter.
3. Make a well in the centre of the mixture and pour in enough milk to give a fairly soft but firm dough. Do not pour in all the milk at once as you may not need it all to get the right consistency.
4. Lightly flour a surface and roll out the dough to approximately 2cm thick. Cut out the scones with a medium (about 8cm) cutter, then put on a sheet of baking parchment, glaze with a little milk and sprinkle with the remaining cheese. Slide onto the hot oven tray.
5. Bake in the oven for 15-20 mins or until golden brown and cooked through.

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Cheese scones x 2

Made for you by baker # _____

Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Raising Agents: Calcium Phosphate, Sodium Hydrogen Carbonate), cheese (**cows milk**), butter (**cows milk**), cows milk, baking powder (raising agents (mono calcium phosphate, sodium bicarbonate), paprika, salt

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