

Cheese Scones

Ingredients

8 oz Self-Raising Flour
2 oz Margarine
½ teaspoon Salt
½ teaspoon Dry Mustard
¼ teaspoon Cayenne Pepper
4 oz Grated Cheese
4 to 5 tablespoons Milk

Method

Put flour, salt, mustard and cayenne pepper into a bowl.

Rub in margarine.

Mix in cheese.

Add milk to form a soft but not sticky dough.

Roll out to $\frac{3}{8}$ " thick and cut into $2\frac{1}{2}$ " rounds.

Place on greased baking tray and bake at Gas 6/200C for about 12 minutes.