**Savoury Cheese Scones**

**Ingredients**

*Serves: 8*

* 200g/7 oz self raising flour
* 1/4 tsp salt
* 1/2 tsp mustard powder
* 1/2 tsp cayenne pepper
* 40g/1 1/2 oz butter
* 60g/2 oz grated strong Cheddar cheese
* 100ml (3 1/2 fl oz) milk

**Method**

*Prep:15min  ›  Cook:10min  ›  Ready in:25min*

1. Heat oven to 220 degrees C / gas mark 7 and lightly grease a baking tray.
2. Sift flour, mustard powder, cayenne pepper and salt into a mixing bowl.
3. Cut the butter into small pieces and add to flour.
4. Rub the butter into the flour with fingertips until the mixture resembles fine breadcrumbs. Stir in grated cheese.
5. Add the milk gradually, stirring well with a knife until the mixture begins to stick together.
6. With your hands, knead the mixture gently to form a soft smooth dough.
7. On a floured surface flatten or roll the dough to about 3cm thick round.
8. Use a 5cm round cutter to cut out individual scones.
9. Place scones on the greased baking tray. Brush with milk and sprinkle some extra cheese on top.
10. Cook for about 10-15 mins until golden. Cool slightly before serving.