

## Wednesday: Baking Group 1pm

### Cheddar Scone Ingredients

200g self-raising flour, plus a little more for dusting

50g softened butter

25g porridge oats

75g grated cheddar

150ml milk

Ham, avocado, watercress or other choice of filling

### Method

- Heat oven to 220c/fan 200c/gas 7.
- Place the flour in a large bowl, then rub in the butter.
- Stir in the oats and cheese, then the milk – if it feels like it might be dry, add a touch more milk, then bring together to make a soft dough.
- Lightly dust the surface with a little flour.
- Roll out the dough no thinner than 2cm.
- Using a 4cm plain cutter, firmly stamp out the rounds – try not to twist the cutter as this makes the scones rise unevenly. re-roll the trimmings and stamp out more.
- Transfer to a non-stick baking sheet, dust with a little more flour or grated cheese.
- Bake for 12-15 mins until well risen and golden.
- Cool on a wire rack before serving on their own or topped with mashed avocado, or soft cheese, and ham, cucumber or cress.