

Your £1 helps us provide nutritious meals and treats for our patients, like our homemade cheese scones. Enjoy losing yourself in this recipe and sharing your delicious bakes with friends.

*Enjoy*

**Made with love by Melina**  
Recipe overleaf





# Cheese and chilli scones

## Ingredients

- 500g Self-raising flour
- Pinch of salt
- 125g Butter
- 1tsp Chilli powder
- 200g Grated cheese
- 45g Baking powder
- Whole milk as required

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## Method

- Preheat the oven to 160C
- Add flour, baking powder, salt and chilli powder to a bowl
- Cube the butter and rub into the flour mix above to make breadcrumbs
- Add 150g cheese to the flour mix, and slowly add milk as required to make a dough
- Roll out the dough to a thickness of around 2cm
- Use a round dough cutter or similar to make 8-10 portions (dependant on size of cutter)
- Place rounds onto a baking tray, lined with grease proof paper
- Brush the tops with milk, and top with cheese
- Place in the oven on the middle shelf for 25 minutes, or until well risen and golden
- Leave to cool on a wire rack

