

Cheese and Chive Scones

Bialik College Kitchen Garden Program



Bialik College

Ingredients: (makes 12)

- ☐ 3 ½ cups self-raising flour
- ☐ 1 tablespoon caster sugar
- ☐ 1 teaspoon salt
- ☐ 60g butter, chopped
- ☐ 1 ½ cups milk
- ☐ 2 tablespoons finely chopped fresh chives
- ☐ 1 teaspoon mixed herbs, chopped
- ☐ 2/3 cup grated cheddar cheese
- ☐ extra milk, for brushing
- ☐ butter, to serve

Equipment:

- ☐ metric measuring cups, spoons, scales
- ☐ chopping board
- ☐ chef's knife
- ☐ mixing bowls
- ☐ scone cutters
- ☐ baking trays
- ☐ baking paper
- ☐ pastry brush

Method:

1. Preheat oven to 180C. Line a baking tray with baking paper.
2. Place flour, sugar and salt in a large mixing bowl.
3. Add butter and rub into flour mixture with your fingertips until mixture resembles breadcrumbs.
4. Make a well in the centre. Add milk, chives, herbs and ¾ of the cheese.
5. Using a flat bladed knife, stir until the dough almost comes together. Turn onto a lightly floured surface.
6. Knead gently until dough comes together. Press out to a 3cm thick round. Dip a 6cm round cutter into flour and cut out scones.
7. Gently press leftover dough pieces together and repeat to make a total of 12 scones.
8. Place scones, just touching, on lined baking tray. Brush with extra milk and sprinkle with remaining cheese. Bake for 15 minutes or until lightly golden.