

SAVOURY SCONES

To be eaten with butter

250g self-raising flour
1/2 teaspoon baking powder
Pinch of salt
1 teaspoon dry mustard powder
50g butter
75g cheddar cheese, grated
50g sliced ham, diced
150ml milk
Milk to glaze

Pre-heat oven to 220c/200c fan

1. Sift the flour, baking powder, salt and mustard into a bowl.
2. Rub in the butter with your fingertips until the mixture resembles breadcrumbs.
3. Stir in the cheese and ham.
4. Add enough milk to make a soft dough, mixing in gradually with a knife.
5. Turn the dough onto a floured surface, knead lightly and roll to 2 cm thick.
6. Use a 5 cm pastry cutter to cut scones.
7. Place on a greased baking sheet and brush the tops with milk.
8. Bake for 10-15 minutes, then cool on a wire rack.