



Herb and Cheese Scones

Season:	Anytime
From the garden:	Mixed herbs, egg
Type:	Baking
Difficulty:	Easy
Country of origin:	England
Serves:	30 tastes
Source:	foodtolove.co.nz

Equipment

- *Mixing bowl
- *Mixing spoon
- *Measuring cup
- *Measuring spoons
- *knife
- *chopping board
- *fork
- *baking tray
- *cheese grater
- *baking paper
- *pastry brush

Ingredients

- *2 ½ cups of self raising flour
- *½ tsp salt, pepper
- *8 tbsp milk plus extra for brushing
- *3 tbsp plain yogurt
- *1 large egg
- *80 g butter
- *3 tbsp chopped mixed herbs (parsley, chives, rosemary, sage etc.)
- *80 g grated cheese plus 40 g for sprinkling on top

Method

- 1.preheat oven to 230 degrees, and put a baking tray in the oven to heat up

- 2.add flour, salt and pepper into a large bowl
- 3.cut the butter into small cubes, add to the flour and rub the butter into the flour until mixture resembles breadcrumbs
- 4.put milk and yogurt into a bowl, break the egg into it and mix with a fork
5. chop the herbs as fine as possible and grate the cheese
6. add the wet to the dry ingredients, add the chopped herbs and 80 g of the cheese and mix gently. Don't overmix
7. dip the dough on a clean surface and pat it into a flat shape, around 2 cm thick
8. brush the surface with milk and sprinkle remaining cheese on top
9. cut into approximately 15 squares
10. transfer the scones onto the hot baking tray in the oven and bake for 15 minutes until golden brown
11. take them out and let them cool, then serve with butter

Notes:

Skills: measuring, *mixing*, *cutting*, *grating*