

Herb Scones



Fresh from the garden: herbs

Equipment:

metric measuring spoons
measuring scale
chopping board
cook's knife
wooden spoon
medium bowl

Ingredients:

- 4 cups SR flour (500g)
- 1/2 tsp salt
- 120 g unsalted cold butter, grated
- 130g cheddar cheese
- 2-3 tablespoon finely chopped fresh chives
- 2-3 tablespoon finely chopped fresh thyme
- 270ml milk room temp
- 1-2 tablespoon butter or milk for brushing

Method (What to do):

1. Preheat the oven to 180C fan forced. Line a large baking tray with baking paper.
2. In a medium bowl, add the flour and salt. Mix together.
3. Grate the very cold butter and add it to the bowl.
4. Rub the butter into the flour with your fingertips until it resembles breadcrumbs.
5. Add the cheese and herbs and stir through with a butter knife.
6. Add the milk and stir until it comes together.
7. Turn out onto a very lightly floured board and gently pull together, then flatten out into a 1 inch thick rectangular length of dough..
8. Cut the dough in squares (enough for the class)
9. Place the scones on a lined baking tray at least 2cm apart. Gently pull scraps together to cut extra ones making sure not to overwork the dough.
10. Brush the tops with melted butter or a little milk.
11. Bake for 10-15 minutes.