

Pinwheel Cheese and herb Scones

Ingredients

Basic mixture

250g SR Flour

pinch of salt

50g margarine (cold)

125 ml or $\frac{1}{4}$ pt milk

75g mature cheese

1 tsp mixed herbs

★ Aim higher

Add sauted onion or finely chopped bacon to the herbs for extra flavour

Equipment

All equipment is provided by school

**** Bring a container with lid to take your food home****

Oven temperature : Gas 8 or 210°C or 190°C fan

Method:

1. Preheat oven.
2. Finely dice onion and cut bacon into pieces and saute in oil until cooked.
3. Sieve flour into mixing bowl
4. Rub in fat
5. Stir in cheese
6. Add milk slowly and mix to form a stiff dough.
7. Roll out gently to a 5mm thickness in a rectangular shape.
8. Spread the herbs (and bacon and onion if using) evenly along the rectangle, then roll up into a sausage and slice into 6 pieces.
9. Place on the baking tray and bake for 10-12 mins until cooked
10. Cool on cooling tray