

# Cooking Kids



## INGREDIENTS

- 250g (2 cups) self raising flour
- 1 pinch salt
- 60g (1/4 cup) butter
- 125g (1 cup) grated cheddar cheese
- ½ teaspoon mustard powder
- 1 egg
- 150ml (2/3 cup milk)

## Cheese Scones

### EQUIPMENT

- Mixing bowl
- Wooden spoon
- Round cutters
- Greased/lined baking sheet

## Method

- Preheat oven to 190 degrees
- Add cold butter, flour and mustard powder into a bowl.
- Rub together with fingertips until mixture resembles fine breadcrumbs.
- Mix in grated cheese.
- Whisk egg into milk. Add this into slowly into the flour mixture bit by bit.
- Mix until you have a firm but not sticky dough.
- Roll out onto a floured surface to about 1 inch. Use a cutter to cut out the scones.
- Place on a baking sheet and brush the tops with the milk mixture.
- Bake in oven for 10-15 minutes.
- IMPORTANT: DON'T OVER MIX THE DOUGH OTHERWISE THE SCONES WILL BECOME TOUGH!