

Recipe

All Hallows Cheese Scones with Old Harry Cheddar

225g (8oz) Self raising flour

Pinch celery salt

Half a teaspoon of mustard powder

50g (2oz) Butter

150ml (1/4 pint) Milk – reserve two tablespoons separately, for brushing the tops of the scones

50g (2oz) grated Old Harry cheese or a traditional cheddar – reserve half for the tops of the scones

Preheat the oven to 210 C if Gas mark 7

Rub the flour, salt, mustard powder and butter together to resemble fine breadcrumbs

Mix in the grated cheese

Make a well in the centre and add the milk (less reserved milk) all in one go

Mix to a soft dough and roll out on a lightly floured board to approx 2cm thick

Cut in to eight rounds with a 6cm biscuit cutter

Place on a flat metal tray lined with baking parchment

Brush with the reserved milk and sprinkle grated cheese on the top of each

Cook in a hot oven, turning the tray around half way during cooking time for approx 12 minutes