



## CHEESE & MUSTARD SCONES

600G Plain White Flour

135g Butter

350g Mature Cheddar

$\frac{3}{4}$  pt Butter Milk

3 Tbls Baking Powder

3 Tbls English Mustard Powder

2 pinches Salt

Mix all dry ingredients

Add butter & grated Cheese

Add buttermilk and mix well

Knead well and cut to size

Brush with egg wash and cook for 12/15 minutes at 220\* (about 425 F)