



Cheese and Saffron Scones



INGREDIENTS

- 225 grams self-raising flour
- 50 mgs Eladnelle Farm Saffron
- Pinch salt
- Pinch cayenne pepper
- 1 teaspoon Baking powder
- 55 grams butter
- 100 grams cheddar cheese
- approximately 90 mls of milk, plus extra for glaze on scones
- Extra cheese to top scones

METHOD

Step 1 - Preheat oven (with baking tray inside) to 200 degrees Celsius.

Step 2 – In a medium-large bowl sift together SR flour, saffron salt, cayenne pepper and baking powder. Sift a second time to ensure all ingredients are completely mixed together.

Step 3 – Cut butter into cubes, place in the bowl and mix together till consistency of breadcrumbs.

Step 4 – Sprinkle grated cheese into breadcrumb mixture and rub in until cheese is evenly mixed in. Take care not to mix so much that you cause cheese to melt.

Step 5 – Make a well in centre of mixture and pour in enough milk gradually, to make a fairly soft but firm dough.

Step 6 – Roll out dough on a floured surface to approximately 2 cm thick. Cut out scones with a medium cutter then place on hot oven tray. Glaze the tops with milk and add a little grated cheese to each scone, put into oven

Step 7 – Bake for 10 to 15 minutes, or until golden brown and cooked through.

Step 8 – Serve warm spread with butter.