

SAVOURY SCONES

Ingredients

Makes 12 to 16 scones

Flour	7 cups
Baking powder	4 tbsp
Butter	1 ½ cups
Butter milk	3 cups
Aged Cheddar	2 cups
Dried Onion	4 tbsp
Black pepper	½ tsp
Parsley	2 tbsp
Salt	1 tsp

Directions

Mix your dry ingredients together in a large baking bowl and set in freezer for 10 minutes to chill. Add cold cubed butter and crumble with hands into flour until butter and flour form a coarse crumb. Keep hands cool with ice pack. Add cheese and lightly mix with fork until combined.

Make a well in the middle of the flour mixture and add 3 cups of buttermilk. Gently mix with a fork until just combined (do not knead dough or over mix).

Divide dough into two halves. Lightly flour a board or clean counter and form one half at a time into a round flat disc shape. Cut 8 triangles out of each disc and place them on a parchment papered tray.

To bake scones: Pre-heat oven to 400 Degrees. Brush scones with milk or egg. Bake on fan setting at 400°C for 25-30 min, turning tray around once half way through the bake. When ready, they should be lightly brown.

