



edinburgh
**FOOD
SOCIAL**

Recipes for Rosyth

Cheese Scones

These are the scones our café is famous for! They're tasty, inexpensive and great to get the kids involved in. Makes 6 nice big scones.

250g self-raising flour
½ tsp baking powder
salt and pepper
75g butter
100g grated cheese
175 ml milk

Preheat oven to 200°C.

Put the flour, baking powder, salt and pepper in your biggest bowl. Using a normal cheese-grater, grate the butter into the flour, then rub it together with your fingers so it breaks up and looks like crumbs. Then put in half the cheese (the rest is to go on top) and mix it in loosely. Pour the milk into this and mix with a spoon or knife until it's a soft dough that's not too sticky. If it's a bit sticky put in a bit more flour. Roll or flatten the dough out so it's about an inch tall and cut six scones out with a knife or a cookie cutter. Brush a bit of milk on the top of each scone and sprinkle on the rest of the cheese.



Fife
COUNCIL



Place on a baking tray lined with paper or dusted with flour and pop into the oven for 15 minutes. Have them with soup or just on their own as a savoury snack.