



COLLIER'S CHEDDAR & DILL SCONES

Ingredients

230G STRONG FLOUR

PINCH OF SALT

1 TBSP BAKING POWDER

45G BUTTER (CUBED)

130G COLLIERS CHEDDAR, GRATED

2 TSP FRESH DILL, CHOPPED

130-150ML MILK

PREPARATION & COOKING

Preheat the oven to 200°C

Sift flour, salt & baking powder together in to a mixing bowl.

Rub in the cubed butter until it forms breadcrumbs.

Add most of the grated Colliers cheese & the dill. Slowly add the milk to the mix to form until a dough, not making it too wet. Wrap in cling film & rest for 30 minutes.

Using a floured rolling pin roll out the dough to about 2cm thick, cut to desired shape e.g. using a 75mm round cutter

Place on a non-stick baking tray. Sprinkle the rest of the cheese over the top of the scones & bake for 15 minutes until golden.

Cool on a wire rack.