



## *Cheesy Soda Scones*

*Even the delicious smell of these freshly baked cheese scones is a real treat! Quick and easy to make, this recipe uses buttermilk & wholemeal flour, making the scones much healthier than traditional scones and more bread like in texture.*

*Makes 10 large scones / 20 mini*

### *You will need:*

<i>175g Self raising wholemeal flour</i>	<i>1/2 teaspoon sugar</i>
<i>225g Plain flour</i>	<i>1/2 Teaspoon salt</i>
<i>1 Large free range egg</i>	<i>1 Teaspoon bicarbonate of soda</i>
<i>300ml Buttermilk</i>	<i>½ Teaspoon baking powder</i>
<i>100g Grated cheddar cheese</i>	

### *To make your scones*

- 1. Preheat the oven to 190C/375F/gas 5*
- 2. Place all of the dry ingredients in one bowl together (flour, sugar, salt, bicarbonate of soda, baking powder and cheese)*
- 3. In a separate bowl, whisk the egg and buttermilk together.*
- 4. Make a well in the dry ingredients, pour in the egg mixture and use a wooden spoon to combine all ingredients together.*
- 5. Use your hands to form the dough.*
- 6. Divide the dough into 10 pieces and gently shape each one into a round approx 1 inch thick.*
- 7. Using a knife, score a small cross on the top of each scone. Dust with flour*
- 8. Transfer to a floured baking tray and bake for 15 - 20 minutes. When ready, the scones should form a firm crust and sound hollow when tapped underneath.*
- 9. Leave the scones to cool on a wire tray. Serve warm with a little butter.*