



## Cheese Scones

Acknowledgement to Jim Jamieson who found recipe pinned on a cafe door following ChCh earthquake

### Ingredients

- 600g Champion Self Raising Flour or 600g Edmonds *Self Raising Gluten Free Flour*
- 1½ Tsp salt
- ¾ Tsp Cayenne Pepper
- 1 Tbsp Mustard Powder
- 400g grated Tasty Cheese, plus extra for topping
- 1 x 600g carton of Buttermilk

### Method

- Preheat oven to 200 °C (fan bake)
- Line a large baking tray with baking paper for easy cleaning
- In a large bowl, mix all the dry ingredients together with a whisk
- Add the grated cheese and mix, repeatedly turning flour and cheese mixture between your fingers
- Make a well in the mixture, add the buttermilk and mix, again repeatedly turning mixture between your fingers, to bring it all together
- Take a handful of the dough and weigh out 170gms
- Shape *gently* into a smooth sphere by rolling in hands, wetted with warm water
- Don't compress and place on the tray. Don't flatten out
- Top scones with about 1 Tbsp of the extra grated cheese
- One batch should make 9 scones
- Bake at 200°C in middle of oven, for 20 mins or 22 mins if you like them a little crisper
- These are rich scones and can be eaten as is without buttering

### Bakers' tips

1. Don't skimp on good cheese. I use Mainland Aged Extra Tasty Cheddar
2. If necessary, indent scones from the middle of oven, to ensure these are adequately cooked when an indent should bounce back. If not put those back for 2mins



3. The scones freeze well so place any excess in sealed containers in freezer. Thaw with 30 secs microwave and oven bake for 10 mins at 180 °C

Critique and discussion welcome

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