

## TASTE WITHOUT WASTE

### Granny's Cheese Scones

Makes 10-12

#### **Ingredients**

1 cup self-raising flour  
Small pinch cayenne pepper  
 $\frac{3}{4}$  tsp salt  
 $\frac{1}{4}$  tsp pepper  
 $\frac{1}{4}$  tsp dried herbs of choice (she tends to use mixed herbs)  
1 cup finely grated cheddar cheese (the stronger the better)  
Approximately  $\frac{3}{4}$  cup milk

#### **Method**

Preheat the oven to 200C. Line a large baking tray with baking paper.

Sift the flour, cayenne pepper, salt and pepper into a large bowl. Stir through the dried herbs.

Tip in the finely grated cheese and rub it into the flour using the tips of your fingers (like you would with butter), until the mixture resembles fine breadcrumbs.

Make a well in the centre of the mixture and gradually pour in the milk, using a large metal spoon to stir/fold it in. Keep adding milk until you achieve a very shaggy consistency. It should still be thick, but quite sticky and should almost drop off the end of the spoon if you hold it in the air.

Scoop heaped tablespoons of the mixture onto the tray, 1 inch apart. These are not scones that you elegantly shape!

Bake for 10-15 minutes or until the tops have begun to brown in places and the bottom of the scones are quite brown. Set the pan on a wire rack and leave to cool for 3 minutes before transferring the scones from the pan to the wire rack to continue cooling.

Must be served warm. Are best when a small slit is cut into the side of the scone and a little butter inserted.

Will keep in an airtight container for up to a week (remember to gently warm them before serving!). Can be frozen for up to 2 months.

*Source: Granny Brampton.*

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