

# DOMESTIC GOD

## Empowered by Steam



### Cheese Scones

Cooking time: 10-12 minutes on CircoTherm  
Makes: 12-14 scones

#### Ingredients

340g (12oz) self-raising flour  
85g (3oz) butter  
55g (2oz) grated cheddar cheese  
125ml (1/4pt) milk  
60ml (4 tbsps) natural yoghurt  
2.5ml (1/2 tsp) dried mustard powder  
1.25ml (1/4 tsp) salt



#### To prepare

Pre-heat the oven to 200°C CircoSteam and lightly grease a baking sheet or line with Bake-o-glide.

#### Method

- 1 Mix the flour, salt and mustard in a bowl and rub in the butter until it looks like breadcrumbs.
- 2 Stir in about 1/2 the grated cheese .
- 3 Mix milk and yoghurt and stir into mixture, work it together until a soft dough is formed.
- 4 Turn onto a floured board and knead lightly to get a smooth surface. Flatten out to an even thickness of about 2cm (3/4").
- 5 Using a 5cm (2") cutter, cut out 12-14 scones and place on baking tray.
- 6 Gather the trimmings and reshape for further scones. (These will not be quite such even shapes but will taste just as good).
- 7 Sprinkle some of the remaining grated cheese on the top of each scone.
- 8 Bake for 10-12 minutes until golden brown. Remove from the oven and cool before filling with your choice.

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