



Cheese scones

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250 grams of wheat flour
- 2 tea spoons of baking powder
- 30 grams of cold butter
- 185 ml of milk

Filling:

- 60 grams of grated cheese
- 40 grams of blue cheese
- 2 tea spoons of dried tomatoes & garlic flakes

Instructions

1. Sift flour into large bowl, add baking powder and salt.
2. Slice butter and mix it with flour till it mixture looks like look like coarse crumbs.
3. Add milk, mix with knife or using kitchen machine with dough hook.
4. Roll out dough into rectangular, sprinkle with cheeses. Roll starting with longer side of the dough, cut 2 cm wide slices, place them on baking tray.
5. Brush with milk, sprinkle with dried tomatoes & garlic flakes.
6. Bake in preheated oven, in 200 C degrees, about 12 min.