

Caerphilly Scones - Sgonau Caerffili



Ingredients

- 8 oz. self-rising flour
- 2 oz. caerphilly cheese
- 1 1/2 oz. butter
- 1/4 pt. milk
- 1 1/2 oz. fine sugar
- Pinch of salt

Method

1. Sift the flour and salt together.
2. Rub in the butter.
3. Grate the cheese and add with the sugar into the flour mixture.
4. Add the milk slowly until a soft firm dough is formed.
5. Turn onto a floured board and roll out until 2 inches thick.
6. Cut into rounds and place on a greased baking tray.
7. Brush with milk and cook at 425 F for 10 minutes.
8. Serve hot and buttered.

Courtesy of member Rose Hillman, House of Lancaster Cookery Book, 1986