
Cheese scones

These melt-in-the-mouth cheese scones make a perfect addition to a homemade soup or stew. Alternatively, they're great on their own, with a slather of butter for a quick savoury treat.

Light Bites

Don't overwork the dough – only combine ingredients roughly.

When the dough has been formed, flatten it out, fold it over like a book and flatten a little again. This gives the scone a 'mouth' so it can be broken into halves without needing to cut it.



Try this cheese scone recipe from our Cookbook | *National Trust Images / William Shaw*

- 15 minutes (prep. time)
- 15 minutes (cooking time)
- 8
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Ingredients

- **450g (16oz)** self-raising flour
- **110g (4oz)** margarine
- **100g (3.5oz)** grated mature Cheddar cheese
- **1tsp** salt
- **1tsp** cracked black pepper
- 1 egg
- **150ml (5fl oz)** milk
- **1tsp** English mustard

Method

1. Preheat the oven to 180C
2. Place the flour and margarine in your mixing bowl and rub together with your fingertips until the mixture resembles fine breadcrumbs
3. Stir in most of the cheese (leave enough to place grated cheese on top of the scones later), salt and pepper
4. Mix the egg with three quarters of the milk and the mustard. Pour into the mix and use a spoon to combine the wet and dry ingredients keep adding the remaining milk a little at a time until the mixture comes together and forms a dough
5. Divide into two even sized pieces and gently roll into large balls on a lightly floured surface. Flatten them lightly and cut into four by slicing both ways across the middle. Place on your lined baking tray
6. Divide the remaining cheese and place on the top of the scone and place into the preheated oven for 10-15 minutes or until risen and golden

