

Cheese and Herb Scones

A delicious and easy scone recipe with mature cheddar cheese and fresh herbs.

Course [snack](#)

Prep Time 5 min

Cook Time 15 min

Servings

scones

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INGREDIENTS

- 473.18 ml [flour](#)
- 4 teaspoons [baking powder](#)
- 1/2 teaspoon [salt](#)
- 100 gr [mature cheddar cheese](#) grated fine
- handful [fresh basil, parsley and thyme](#)
- 1 large [egg](#)
- 177 15/34 ml [milk](#)
- 118 5/17 ml [olive oil](#)

INSTRUCTIONS

1. First off, preheat the oven to 180 degrees Celsius and prepare a baking tray with non stick spray or dusted with flour.
2. Sieve the flour, baking powder and salt into a mixing bowl.
3. Add the cheese and herbs and mix through with a spoon.
4. Mix the egg, milk and olive oil in a separate mixing bowl.
5. Combine the wet and dry ingredients.
6. Dust a clean surface with flour and gently press the dough about 2 cm thick.
7. Use a cutter to cut out about 10 disks, arrange it on the baking tray and bake for 15 minutes at 180 degrees Celsius.
8. Leave to rest and serve warm with your choice of condiment.