



Cheddar & Bacon Savoury Scones

SERVES 12 DIFFICULTY Medium TIME 1 Hour

Ingredients

100g unsmoked bacon lardons
500g self raising flour
140g unsalted butter
140g London 1856 Cheddar
(40g for top), finely grated
1 tsp baking powder
Sea salt & cracked
black pepper
2 eggs
180ml milk
1/2 tsp English mustard

Method

1. Preheat the oven to 200C/180C fan/gas 6.
2. Finely chop the bacon lardons and fry until crispy. Set aside on a piece of kitchen towel to cool.
3. Place the flour and butter in a food processor and briefly blitz to form a breadcrumb texture. Tip into a bowl and add 100g cheese and baking powder - season generously with salt and pepper.
4. In a jug, whisk 1 egg, milk and mustard together and pour into the flour mixture. Bring the mixture together with a knife and then your hands being careful to not overwork the dough.
5. Once a soft dough forms, turn out onto a floured surface. Roll out until the dough is approximately 4cm thick. Using a 6 - 7 cm cutter, cut out 12 scone shapes and place on a lined baking tray.
6. Lightly whisk the second egg and using a pastry brush, lightly brush the tops of each scone with a little egg ensure the egg does not drip down the side as this will hinder the rise.
7. Sprinkle with the remaining cheese and bake in the oven for 10 - 15 minutes until the scones have well risen and turned golden.
8. Eat warm straight from the oven with butter or allow to cool on a cooling rack.

