



The Larder presents...

SWEETCORN & CHEDDAR SCONES



PREP: 20 min
COOK: 15 min



Makes 9 - 12

YOU WILL NEED:

INGREDIENTS:

- 1 Medium can of Sweetcorn, drained
- 350g Self Raising Flour
- 1 tsp baking powder
- A large pinch of Chilli Powder
- 1 tsp sea salt
- 50g cold butter or margarine
- 150g grated cheddar
- 175 ml Milk

YOU WILL NEED:

EQUIPMENT:

- Cup (for measuring)
- Tablespoon (Tbsp)
- Wooden spoon
- Grater
- Chopping Board
- Grill or Oven
- Baking Tray

METHOD:

1. ALWAYS START BY - Washing your hands thoroughly
2. Gather together all the equipment and ingredients
3. Heat your oven to 200oc /Gas 6.
4. Mix the flour, baking powder chili and salt. Slice the butter into cubes.
5. Rub the butter cubes into the mix until it looks like fine crumbs.
6. Add the grated cheddar and drained corn. Stir
7. Drizzle in the milk. Gently fold to make a slightly sticky dough. Don't over mix.
8. Knead on a floured surface until smooth. Divide into about 10 balls
9. Shape each ball into a scone with floured hands
10. Place scones on an oiled baking sheet and brush the scones with a little milk. Scatter grated cheese over the top.
11. Bake for 10 – 15 mins or till the scones have risen, are golden in colour and sound hollow when tapped on the bottom.

*Allergy Statement: "Recipe items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK."