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by Liz Robb

Feta cheese and chive scones



Ingredients

150g wholemeal self-raising flour
115g self-raising flour
Sprinkling of salt
100g feta cheese
25g butter
Bunch of chives
150ml milk
Cayenne pepper

Preparation

- 1 1. In a large mixing bowl, mix the flours and salt.
- 2 2. Chop the butter and cheese into small pieces, add and rub in.
- 3 3. Chop and sprinkle in the chives and stir in.
- 4 4. Mix milk in a little at a time, until everything is bound together to a sticky consistency without being too wet. You may not need all of the milk.
- 5 5. Knead the dough gently on a floured surface, then roll out quite thickly. Flour a 6cm cutter before cutting out the scones.
- 6 6. Glaze with milk and sprinkle on a little cayenne pepper.
- 7 7. Bake in a preheated oven at 190 – 200 degrees, depending on your oven, for approximately 15 minutes.

Cooks Note

Serves: 8-10
