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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