

Blue Cheese Scones

Servings: 6-8

Prep Time: 20min

Cook Time: 15min



Ingredients

- 2 cups self-raising flour
- 1 tsp. bicarbonate of soda
- ¼ tsp. salt
- 60 g cold butter; cubed
- 100 g blue cheese
- ¾ cup buttermilk
- Extra buttermilk; for brushing
- Packet of bacon; fried (optional)

Directions

1. Preheat oven to 220°C and line a baking tray with baking paper.
2. Place the flour, bicarbonate of soda and salt in a large bowl.
3. Add the butter and using your fingertips, rub the butter into the flour until it resembles breadcrumbs.
4. Break or cut the cheese into small pieces and mix into the flour.
5. Stir in the buttermilk and very lightly knead to make soft dough.
6. Gently roll the dough out on a lightly floured surface to about 1½ cm thick.
7. Using a round cookie cutter, cut out the scones.
8. Press any leftover dough together and repeat until all the dough has been used.
9. Brush the scones with buttermilk and bake for 15 min. until golden and hollow when tapped on top.
10. Serve with butter and crispy fried bacon.