A close up of a logo

Description automatically generated

**Cheese & Rosemary Scones – yield 6-8**

Ingredients

* 225g/8oz self raising [flour](https://www.bbc.co.uk/food/flour)
* pinch of [salt](https://www.bbc.co.uk/food/salt)
* 55g/2oz [butter](https://www.bbc.co.uk/food/butter)
* 25g/1oz mature [Cheddar](https://www.bbc.co.uk/food/cheddar_cheese), grated
* 2 tablespoons fresh rosemary finely chopped
* 150ml/5fl oz [milk](https://www.bbc.co.uk/food/milk)

Method

1. Heat the oven to 220C/200C Fan/Gas 7. Lightly grease a baking sheet.
2. Mix together the flour and salt and rub in the butter.
3. Stir in the cheese and then the milk to get a soft dough.
4. Turn onto a floured work surface and knead very lightly. Pat out to a round 2cm/¾in thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
5. Brush the tops of the scones with a little milk. Bake for 12–15 minutes until well risen and golden. Cool on a wire rack.