INGREDIENTS

Makes 16 little scones.
8 oz / 200g self-raising flour
2 oz / 50g butter
5 oz / 125g Lancashire cheese, grated
1 heaped teaspoon baking powder
1 egg
approx 2 fl oz / 50ml milk
Pinch of salt
Pinch of paprika
Pinch of black pepper

METHOD

Put the flour & butter into a bowl and rub lightly together until the mixture resembles coarse breadcrumbs.
Add the baking powder, cheese, salt, pepper & paprika and mix well.
Mix the egg with the milk and add sufficient to obtain a soft, fairly dry, pliable dough. Roll out about 1” / 2.5 cm thick onto a floured board and cut into rounds with a small (5cm) fluted pastry cutter. Place on a floured baking sheet, brush with beaten egg and bake in a hot oven (Gas 7, 425 F, 220 C) for approx 15 - 20 minutes.

Allow to cool, slice in half and spread with butter.