



## BREAKFAST SCONES

### INGREDIENTS

125g self-raising flour  
100g wholemeal self-raising flour  
1 tsp baking powder  
50g butter  
75g smoked ham, diced  
50g mature hard cheese, grated  
50g sun dried tomatoes, chopped  
2 tbsp chopped chives  
125ml semi-skimmed milk



### EQUIPMENT

Apron, Grater, Chopping knife, Sieve, Large mixing bowl, Wooden spoon, Weighing scales, Tablespoon, Teaspoon, Measuring jug, Rolling pin, 6cm round cutter, Baking tray

### HOW TO MAKE IT

1. Preheat the oven to 220°C, gas mark 7.
2. Sift the flours and baking powder in a bowl.  
Add the butter and rub in with your fingers to resemble breadcrumbs.
3. Stir in the ham, half the cheese, all but 1 tbsp of tomatoes and the chives, season. Mix in the milk to form a soft dough.
4. Roll out to 2cm thick on a floured work surface and using a 6cm round cutter, cut out 8 scones, placing them on a baking tray.
5. Sprinkle over the remaining cheese and chopped tomatoes.  
Bake for 10 minutes until golden.

### COOKS TIP

Mix and match the ham with bacon or pulled ham hock, use fresh tomatoes instead of sun dried and swap the herbs according to taste. Try using other types of cheese too.