Cheese Scones –

Ingredients

* + 265 ml all-purpose flour
	+ 15 ml granulated sugar
	+ 10 ml baking powder
	+ 1 ml cayenne pepper
	+ 1 ml salt
	+ 60 ml cold butter, cubed
	+ 125 ml old cheddar cheese, shredded
	+ 120 ml cream
	+ ½ egg, lightly beaten ***-share between unit***

Directions

1. In a large bowl, stir together the flour, sugar, baking powder, cayenne pepper and salt.
2. Using a grater, grate in the frozen butter until the mixture resembles coarse crumbs.
3. Stir in the cheese.
4. Add the cream all at once, stirring with a fork to make a soft, sticky dough.
5. With lightly floured hands, press the dough into a ball.
6. On a lightly floured surface, knead gently 10 times.
7. Pat out the dough into a 3/4-inch thick round.
8. Cut into 8 equal pieces.
9. Place on a ungreased baking sheet.
10. \*\*\*\*Freeze the wedges until needed later.\*\*\*\*\*
11. Brush the tops of the scones with egg.
12. Bake in a 425 degree F oven for 12 to 15 minutes or until golden.