



## Equipment

Mixing Bowl  
Cheese Grater (if required)  
Butter Knife / Tablespoon  
Baking Parchment/Paper  
Baking Sheet  
Oven Gloves  
Cooling Rack

## Ingredients

250g Plain Flour  
½ tsp Bicarbonate of Soda  
½ tsp Salt  
½ tsp Cream of Tartar  
175g Buttermilk or Natural Yogurt  
150g Grated Cheese  
1-2 tsp Mixed Herbs (chives or parsley work well)

## Method

1. Preheat your oven to 185°C Gas Mark 4 and prepare your baking sheet with parchment.
2. Begin by weighing out all your ingredients, put all the dry ingredients together in your mixing bowl.
3. Grate your cheese and put approx half into the mixing bowl setting the remainder aside.
4. Add in your buttermilk or natural yoghurt a little at a time and mix together until thoroughly combined.
5. Once combined weigh the dough into four and shape the dough into rounds (or rolls)
6. Place your rounds onto your baking sheet and using your knife cut a cross into the top of the dough.
7. Fill the cuts with the remaining cheese ensuring to use it all up.

## Baking

Bake in the preheated oven for 15-20 minutes before removing from the oven, while using oven gloves, and allowing to cool on a wire rack.

## Tip

If your mixture was particularly wet or if you have a gas oven you will need to bake them slightly longer to ensure they are cooked properly.