



Thyme and Cheese Scones

Serves: 4

Ingredients

- 35g chilled butter, cut into small dice, plus extra for greasing
- 100g wholemeal flour
- 125g self raising flour
- 2 teaspoon baking powder
- 1/2 teaspoon salt
- 100g hard cheese, plus extra for sprinkling on top
- 1 egg
- 1 heaped tablespoon sour cream
- 50 – 70ml milk
- A small bunch thyme, the leaves stripped from the stalks



Method

- Preheat the oven to 220C / gas mark 7
- Lightly grease a baking tray.
- Sift the flours, baking powder and salt into a large mixing bowl and add the diced butter.
- Using your fingertips, rub the butter into the flour until it resembles breadcrumbs.
- Once fine and evenly distributed, grate the cheese and stir it into the butter/flour mixture, along with the thyme and a good grind of black pepper.
- Break the egg into a measuring jug, add the soured cream and add enough milk to make it up to 150ml.
- Pour all but 2 tsp of the egg, soured cream and milk mixture into the dry ingredients, mix briefly with a round-bladed knife and bring together with your hands to make a soft dough, taking care not to over-mix it.
- Tip the mixture onto a lightly floured work surface and knead very lightly and very briefly until just smooth.
- Lightly roll out the dough until it is 1.5cm thick and cut out scones.
- Place the scones on the baking sheet, brush with the rest of the egg and milk mixture and sprinkle the tops with the extra grated cheese.
- Bake the scones for 10-12 minutes until golden. Remove from the oven, slide onto a wire rack and leave to cool a little.

Recipe from Fife Diet (available on the Greener Scotland website).