



ROYAL
VOLUNTARY
SERVICE

FINGER-SHAPED CHEESE SCONES

by Alison Crouch

Ingredients

Makes approximately 15 scones

- 400g self-raising flour
- 150g butter
- 130g cheddar, grated
- 180ml full-fat milk
- Milk to glaze
- Flaked almonds for finger nails

Method

1. Turn oven to 200C Fan / 180C Electric / Gas 6
2. Sieve the flour into a bowl. Rub in the butter.
Stir in most of the cheese. Save a little for the scone tops. Stir in the milk and form a dough.



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- 3. Turn onto a floured surface. Knead gently for a minute or two to form a smooth dough. Flatten with your hand to about 2cm thick. Cut into strips and shape into finger shapes. Ensure a consistent thickness across the dough.**
- 4. Place an almond on the end of each as a nail. Place on a baking tray. Brush with milk. Top with reserved cheese.**
- 5. Bake for approximately 25 to 30 minutes until risen and golden.**

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