**Chive and Cheese Scones**

Yield: 8 scones

**Ingredients**

250 ml flour

7ml baking powder

1ml salt

15ml sugar

30ml butter, cold

150ml cheddar cheese, grated

65ml milk

60ml buttermilk

½ egg

30ml chives, finely chopped

**Method**

1. Preheat oven to 400’F. Lightly grease a baking sheet
2. In a large bowl, sift flour, sugar, baking powder and salt.
3. Cut in butter with a pastry blender until mixture resembles small peas.
4. Stir in grated cheese with a fork (can reserve some to place on top)
5. In a small bowl, whisk together the milk, buttermilk, ½ egg and finely chopped chives.
6. Add liquid mixture to dry mixture and mix 10-12 times with a fork.
7. Pat the dough into a smooth 12cm circle about 3cm tall.
8. Using a dough scraper, cut into 8 wedges.
9. Sprinkle remaining cheese on top (optional)
10. Bake for 15 minutes. Serve warm.

