**Recipe: Cheddar Cheese and Scallion Scones**

|  |
| --- |
| Cookery Principle: Biscuit Method |
| Temperature: 400oF |
| Time: 15-20 min |

Ingredients:

|  |  |
| --- | --- |
|  |  |
| 130 g (250 mL) flour | 1 scallion, chopped |
| 7 ml baking powder | 1 egg |
| 1 ml baking soda | 40 ml buttermilk or sour milk |
| 1 ml salt |  (40 ml water + 15 ml milk powder  |
| 40g (45 ml) margarine |  + 2 ml vinegar) |
| 60 g cheddar, grated |  |
|  |  |

Method:

1. Preheat oven.
2. Grate the cheese – use the small or large wholes depending on the size of cheese pieces you wish to have in your scones.
3. Slice the scallions (green onions) into even sized pieces and place in a custard cup until ready to use.
4. Combine the flour, baking powder, baking soda, and salt together into a large mixing bowl. Whisk to combine.
5. Cut margarine into flour mixture until it resembles coarse crumbs. Stir in cheese and scallions.
6. Make the milk by combining water, milk powder, and vinegar in a 250ml glass measuring cup; add the egg and beat together with a fork.
7. Pour over the dry ingredients all at once; stirring just until everything is evenly moistened; the dough will be very sticky.
8. Turn out onto a liberally floured counter; sprinkle a thin layer of flour over the dough and also flour your hands.
9. Gently pat the dough into a rectangle about 12cm x 5 cm.
10. Using a pizza cutter, cut into 3 squares then cut each square into 2 triangles.
11. Place the scones onto a baking sheet at least 2.5 cm apart.
12. Bake for about 15-20 minutes or until well-risen and golden brown.

|  |  |
| --- | --- |
| Standards: Flakey, golden brown, even sizes, straight sides, relatively flat tops, well-risen, cheese and scallions evenly distributed. | Equipment on Tray:  |