

Cheese and Marmite Scones

These are quick and wholesome. Great with soup and scrumptious served warm with a generous smothering of butter! This recipe makes about a dozen scones.

Ingredients

- 3 cups plain flour
(or a mixture of plain and wholemeal)
- 2 tbsp baking powder
- 1/2 tsp salt
- 2oz butter
- 2oz cheese
- 1/2 pt milk (approx)
- 3 tsp marmite (or to taste)



Method

- Put the flour, baking powder and salt into a mixing bowl or food processor.
- Add 2 oz of butter. If rubbing in by hand it makes it much easier if you grate the cold butter first. If using a food processor just pulse until the butter is incorporated into the flour.
- Warm the milk in a saucepan and add the marmite. Stir thoroughly until the marmite has completely dissolved and the milk is now a brownish colour.
- Add almost all of the milk/marmite mixture to the flour mixture and bring together into a ball, either by hand or food processor. The scone mixture should be a fairly wet dough.
- Roll out onto a floured work surface until about 1 inch thick, then use cutter to cut into shapes.
- Use a pastry brush to brush the left over milk/marmite mixture onto the top of the scones and then top with grated cheese.
- Bake for about 15 mins at gas 7, 200 c, until golden and scrummy looking.