

## CHEESE & ROSEMARY

### SCONES

Alongside the gluten free wedding cake that I made for our big day in July, we also indulged in a fabulous cake of cheese – I must say huge thanks to Harry at Love Cheese for his help! Naturally we have found ourselves with several large hunks of Black Bomber Cheddar stashed in the freezer, which to me simply serves as the perfect excuse to bake these savoury scones. They are particularly delicious served warm with lashings of butter or alongside a bowl of tomato soup.

Makes 4 - 6

#### **Ingredients**

225g Plain, Gluten Free Flour  
16g Baking Powder  
¼ teaspoon Salt  
¼ teaspoon Xanthan Gum  
½ teaspoon Mustard Powder  
40g Unsalted Butter, melted  
70g Cheddar Cheese, grated  
1 tablespoon Fresh Rosemary, finely chopped  
130g Natural Yoghurt  
1 Egg

#### *To Glaze*

1 Egg, beaten  
1 tablespoon chopped Rosemary  
2 tablespoons grated Cheddar Cheese

#### **Method**

1. Preheat your oven to 190c / gas mark 6.
2. Line a baking sheet with baking parchment or a silicone baking mat.
3. To a large bowl add the flour, baking powder, mustard powder, salt and xanthan gum. Give everything a good mix and then stir in the grated cheese and rosemary. (Remember to reserve some for the tops.)
4. Make a well in the centre of the dry mix and then add the egg, yoghurt and melted butter.
5. Stir together using a large metal spoon and once you have a sticky dough, stop mixing.
6. Lightly flour your work surface with plain gluten free flour and tip the dough onto it.
7. Using your hands, briefly knead the dough and then gently press into an oval that's approximately 12cm in diameter.
8. Using a sharp knife, cut the disc into 4 or 6 equal wedges, depending on how chunky you want your scones to be. Flouring the blade between cuts will make this much easier.
9. Transfer the scones onto the baking tray, spacing them to allow for spreading and rising.
10. Beat one egg and gently brush over the tops of the scones to glaze, then sprinkle with the remaining cheese and rosemary.
11. Place the trays into the oven and bake for 20-25 minutes until risen, golden and firm to the touch. Gently lift a scone up from the tray, the bottom should also be lightly browned and sound hollow when tapped. If required, return to the oven for 2-3 minutes more.
12. Allow to cool slightly on a wire rack before serving.