HERB & CHEDDAR SCONES

1. Set the oven to 220c with 2 metal shelves arranged to allow room for the scones to rise.

2. Collect 3 trays from the pantry and line them with baking paper cut to size of tray.

3. Collect the following ingredients:

- 500g of Self Raising Flour
- 2 teaspoons of baking powder
- 100g butter
- 300ml water
- 1/4 cup fresh herbs (parsley, sage, rosemary, thyme, mint, oregano), washed, dried & chopped
- pinch of dry thyme
- 100g grated mature cheddar cheese

4. Rub the flour, baking powder, cheese, herbs and butter together until they look like breadcrumbs. Don't handle the mixture too much, and mix it with your fingertips.

5. Quickly stir in the water and then turn the mixture onto a floured benchtop.

6. Gently pat the mixture out until it is 3cm thick.

7. Cut into rounds or squares, put close together on trays so that the scones will support themselves as they rise.

8. Brush the tops with a little mils so that they turn golden as they cook.

9. Bake for 12 - 15 minutes or until golden.

10. Remove from oven and brush tops and bottoms with a little melted butter. Cool on rack.

11. Serve sliced in half and spread with butter.