





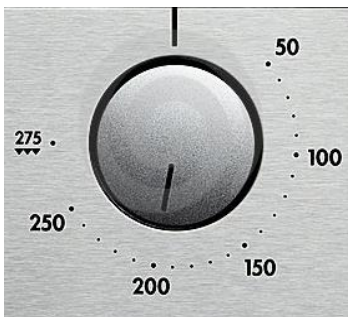


Cheese and Bacon Scones

					
50g chopped bacon	200g self- raising flour	½ tspn mustard	40g Margarine	50g grated cheese	100ml milk



1. Preheat oven to 200 C and grease a baking tray.

2. Chop bacon and cook in a frying pan.



in a frying



3. Mix flour, mustard and margarine together

4. Grate cheese and add to mixture along with the bacon.



5. Add the milk, a little at a time, until the mixture is slightly sticky.



6. Knead mixture lightly on a lightly floured surface.

7. Roll out dough make round



and use a cutter to scones.



8. Place scones onto the baking tray and Bake for 10-15 minutes.

9. Remove from oven and allow to cool

