

Marmite Cheese Scones

Makes approx 8 (largish)
Hands-on Time 20 minutes
Baking Time 14 minutes

Ingredients

- 155ml milk
- 1 tbsp Marmite
- 160g cheese
- 300g plain flour (plus extra for dusting)
- 1/8 tsp salt
- 1 tsp mustard powder
- 3 tsp baking powder
- 70g unsalted butter (cubed and chilled)
- 1 medium egg

Equipment

- Jug
- Spoon
- Coarse grater
- Plate
- Bowl
- Sharp knife
- Rolling pin
- Small bowl
- Pastry brush
- Baking sheet

Method

1. Preheat the Oven

- Preheat the oven to 210°C/190°C (fan)/410°F/Gas Mark 6.

2. Prepare the Marmite Milk

- In a jug, mix the milk and Marmite until it resembles a runny caramel.

3. Grate the Cheese

- Grate the cheese onto a plate.

4. Make the Dough

- In a bowl, combine the flour, salt, mustard powder, and baking powder. Stir with the blade of a knife.
- Add the cubed butter and cut it into the flour until the mixture resembles fine breadcrumbs.
- Pour in 140ml of the Marmite milk and mix with the knife until the dough starts to come together.
- Add 120g of grated cheese and continue mixing until a golden speckled dough forms.

5. Shape the Scones

- Lightly flour a worktop and turn the dough out onto it. Roll the dough into a rough circle about 2cm thick.
- Cut the circle into 8 wedges like a pizza.

6. Bake the Scones

- Place the scones on a baking sheet, spaced apart.

- Beat the egg in a small bowl and brush it over the scones. Sprinkle the remaining grated cheese on top.
- Bake on the middle shelf for 14 minutes until golden and the cheese has melted.

7. Cool and Serve

- Let the scones cool slightly before serving.

Enjoy!