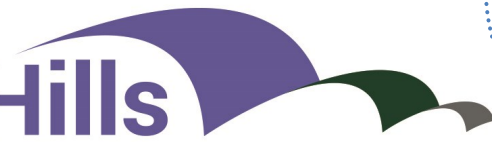


# Taste the Hills



## Recipes and Tips

These have been a big hit in the Café, we hope they are in your home too.

### Wild Garlic and Cheese Scones

200g plain flour  
50g butter, cold  
½ teaspoon salt  
2 teaspoons baking power  
¼ teaspoon cayenne pepper  
1 teaspoon mustard powder  
1 teaspoon sugar  
100g cheddar, grated, plus a little extra for sprinkling  
50g wild garlic leaves, finely shredded  
1 egg  
2 tablespoons yoghurt mixed with 2 tablespoons cold water

1. Preheat the oven to 200°C
2. Rub the butter into the flour with your fingertips until the mixture resembles fine breadcrumbs. Add the salt, baking powder, cayenne, mustard powder, sugar, cheddar and wild garlic and toss to combine evenly.
3. Beat the egg into the yoghurt and water mix, then pour into dry ingredients. Mix lightly to form a stiff dough. Turn the dough onto a floured surface and flatten to around 4cm thick. Cut out circles or wedges or squares and set them on the baking sheet, spaced wide apart. Top with a little grated cheddar.
4. Bake for 20-25 minutes, until risen and golden brown

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