

Cheese And Scallion Hot Cross Scones

Ingredients:

Embassy Carr Flour	0.250kg
Baking Powder	0.011kg
Baking Soda	0.006kg
Salt	0.006kg
Butter	0.050kg
Buttermilk	0.100kg
Cheddar Cheese	0.100kg
Whole Egg	0.050kg
Scallion	0.050kg
Water	0.030kg
Embassy Carr Flour	0.050kg



Method:

1. Mix together flour, baking powder, baking soda, and salt in bowl.
2. Rub in the room temperature butter until a breadcrumb texture.
3. Add cheese and scallions then mix through thoroughly.
4. Add in egg and buttermilk and mix thoroughly (the dough should be slightly sticky).
5. Roll out dough on a floured surface to around 2 cm thick.
6. Cut out medium sized rounds 6cm diameter and transfer to a lined baking tray.
7. Mix together the 50g flour and 30g water to make a paste- transfer to a piping bag.
8. Create and indent in the scones in a cross formation then pipe in the flour water mix.
9. Brush with egg wash.
10. Transfer tray to oven and bake for 10- 15 mins at 220°C until golden brown.