

Cheese and Bacon Scones

Ingredients

2 slice Bacon
2 cup Self-rising flour
½ teaspoon Baking powder
1 teaspoon Dry mustard
1 pinch Salt
1 pinch Cayenne
¼ cup Butter or margarine; diced
1 ⅔ cup Cheddar cheese; fine grated
½ cup Milk
Vegetable shortening; for greasing
Milk for glazing

Instructions

Preheat the oven to 425 degree. Lightly grease a large baking sheet. Broil the bacon for 2-3 minutes on each side, then set aside to cool. Sift the flour, baking powder, dry mustard, salt and cayenne into a large bowl. Cut in the butter until the mixture resembles fine bread crumbs. Using scissor, snip the bacon into the mixture. Stir in 1 1/3 cup cheese until well mixed. Add milk, then mix quickly in to a soft dough with a fork. (Mix dough as quickly as possible and handle it lightly; overworking and heavy handling produces tough, heavy scones). Shape into a ball, then turn out onto a light floured surface and knead briefly until smooth. Divide dough into halves. Shape each pieces into a ball, than pat out to form 5-inch rounds, 3/4 inch thick. Cut each rounds into 6 equal wedges. (Dip the blade of the knife into flour before you cut the scone wedges, or it will stick and give a ragged edge). Brush the tops with milk and sprinkle with the remaining cheese. Place on the prepared baking sheet, about 1 inch apart. Bake for 10-12 minutes, until golden brown. Cool on a wire rack.