

Biltong and Cheese scones:

Ingredients:

100g Grated Cheddar cheese
150g Biltong (Grated or biltong powder)
420g Cake flour
15g Baking powder
120ml Milk
35ml Butter/margarene
3ml Bovril
1 Egg

Method:

Sift all dry ingredients together, except for the cheese and biltong.

Mix butter with above mixture and stir till a granular texture is achieved.

Add the cheese and biltong. Blend in the Bovril, egg and milk. Add the mixture to the butter mixture (cut it in with a knife).

Roll out the dough to personal required thickness and cut into squares.

Place somewhat apart on a prepared (spray with oven-spray or use butter) baking tray and bake for +/- 12-15 minutes at 220 C. Serve with butter while still hot.