



RECIPE CARD

SERVES:

8

TIME TO PREPARE:

15 mins

TIME TO COOK:

10 mins

COOKING TEMP:

190c

INGREDIENTS:

- 280g self-raising flour - 1 tsp baking powder - 50g butter - 85g mature cheddar, grated
- 1 egg - 1 tbsp Marmite - 2 tbsp natural yogurt - 3 tbsp milk, plus extra to glaze

METHOD:

- Heat oven to 190C/fan 170C/gas 5.
- Mix the flour and baking powder in a mixing bowl.
- Add the butter and rub with your fingertips until mixture resembles fine breadcrumbs. Stir in ½ of the cheese and make a well in the centre.
- Whisk the remaining ingredients together and pour into the well. Bring the mixture together to make a soft, but not sticky dough.
- Turn onto a floured surface, then roll out to about 2cm thick.
- Stamp out using a round cutter, then gather the trimmings and repeat until all the dough has been used.
- Put on a baking sheet, brush with milk and scatter over remaining cheese. Bake for 10-12 mins until golden. Cool on a wire rack.



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