

Ever Cottage

Asparagus and Cheese Scones

The Kitchen - evercottage.com



Fresh spring asparagus and golden cheese folded into soft savoury scones - lovely served warm with butter for lunch, morning tea or a garden picnic.



MAKES 10-12 | PREP 25 MINUTES | BAKE 15-18 MINUTES

Ingredients



SCONE BASE

- 300g self-raising flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 60g cold butter, cubed

SPRING FILLING

- 100g tasty cheddar, grated
- 150g fresh asparagus
- 1 tablespoon chopped chives
- 180ml milk, plus extra for brushing
- 25g extra cheddar for topping
- Freshly ground black pepper

Method



- 1 Preheat the oven to 210°C conventional (190°C fan bake). Line a baking tray with baking paper.
- 2 Snap off the woody asparagus ends. Slice the stems thinly and keep a few tender tips for the tops.
- 3 Sift the flour, baking powder and salt into a bowl. Rub in the cold butter until the mixture resembles crumbs.
- 4 Stir through the 100g cheddar, sliced asparagus, chives and a little black pepper.
- 5 Make a well, pour in the milk and mix gently with a knife until a soft dough forms. Do not overmix.
- 6 Turn onto a lightly floured surface, pat to 2.5cm thick and cut into 6cm rounds.
- 7 Place on the tray. Brush with milk, sprinkle with the extra cheese and add an asparagus tip to each.
- 8 Bake for 15-18 minutes until risen and golden. Rest for 5 minutes, then serve warm with butter.

A little cottage note

Handle the dough lightly and stop mixing as soon as it comes together for tender, fluffy scones.

