



### **Smoked Paprika, Cheese & Sage Scones**

Preheat oven to 210°C. Line a tray with baking paper

#### **What you need:**

200g of our everyday flour mix  
2 ½ level tsp gf baking powder  
½ tsp smoked paprika  
½ tsp sea salt  
50g cold butter

90g aged cheddar cheese, grated  
1 egg (size 7)  
1 TBS finely chopped fresh sage + 8 extra for garnish  
2 level tsp Dijon or wholegrain mustard  
½ cup buttermilk

#### **To Make:**

Combine the flour, salt, smoked paprika and baking powder in a large bowl, stir through with a fork. Coat the piece of butter in flour then use a box grater (large hole side) to grate the butter into the flour, rub through until it resembles fine breadcrumbs. Stir in half the cheese and chopped sage.

Whisk the buttermilk, egg and mustard together then pour into the flour mixture, keeping a little bit back of the liquid back to brush the tops of the scones. Gently bring together with a fork to form a soft dough. The mix will be a little sticky. Leave to rest in the bowl for 2-3 minutes.

Tip onto a floured board (I use tapioca flour) and form the dough into a rectangle about 2cm thick. Cut with a sharp, oiled knife into 8 pieces and place on the tray. Brush the tops with the remaining buttermilk and top with the remaining grated cheese. Brush 8 sage leaves with olive oil and place one on each scone.

Bake for 12-14 minutes until golden (ovens will vary).

**Tip:** Like all scones they are best served still warm.

\*Adapted from a Dish Magazine recipe.