

Tiger Scones



Method

1. Preheat the oven to 220°C / Fan 200°C / Gas Mark 7.
2. Sift the flour and the baking powder into a large mixing bowl. This is important so you can get air in the scone dough.
3. Next add the butter cubes, use your fingertips to rub them into the dry ingredients. Remember to make sure you have very clean hands before doing this!
4. Stir in the chopped watercress and the grated cheese. Mix it all together.
5. Next make a well in the centre of the dry ingredients and pour in the plain yoghurt. Mix together with a wooden spoon to form a soft dough.
6. Very lightly knead the dough on a clean floured chopping board. If the dough is too sticky, you can add in a bit more flour. Then use a floured rolling pin to roll the dough out until it's about 2cm thick.
7. Use a round cookie cutter to press out circles of dough to make your scones. You should be able to make six. Make sure you re-roll any leftover dough to make more scones.
8. Use some of the leftover dough to make ears for your tigers. If you have a small cookie cutter you can use this, or roll some small balls of dough instead. Use a splash of milk to stick them on.
9. Place the scones on an oiled baking tray and pop them into the oven to bake for 20 minutes or until golden.
10. Once cooked, ask your grown up helper to take them out of the oven, as the oven will be hot, hot, hot. Leave them to cool before decorating.
11. To decorate your tiger scones, use strips of Red Leicester cheese to make the tiger's stripes, two olive halves for eyes and a final olive for a nose.

Ingredients

- 225g self raising flour
- 2 tsp baking powder
- 50g butter, cut into cubes
- 75g cheddar cheese, grated
- A few handfuls of watercress, finely chopped
- 200ml plain yoghurt
- 20g Red Leicester cheese, cut into strips
- A few black olives for decoration, sliced