**Rachel’s After Concert Train Journey Savoury Scones**

Popular with musicians when feeling hunger pangs an hour or so after an evening concert

1. Add a pinch of salt and 3 teaspoons of baking powder to 8 oz of flour.
2. Rub in 1 oz of butter/margarine.
3. Stir in 4 oz of grated cheese. A mix of Cheddar and Red Leicester works particularly well.
4. Add to 5 fl. oz of water a few drops of Worcestershire sauce and a generous spoonful of wholegrain mustard.
5. Mix the liquid into the dry ingredients to make a soft dough.
6. Roll the dough out on a floured surface and cut into rounds with a 1-inch cutter.
7. Place the scones on a baking sheet and bake for 10 – 12 minutes until well risen and golden brown.
8. Cool on a wire rack.

During lockdown, Rachel participated in an online worldwide recipe exchange. One recipient of this recipe reported adding chopped jalapeño peppers for ‘extra Mexican zing’. Feel free to experiment and improvise likewise!