



Ingredients

225g Self Raising Flour

1tsp Baking Powder

50g Mixed Seeds, plus extra for sprinkling on top

80g Blue Cheese (can substitute for Cheddar)

50ml Yorkshire Rapeseed Oil

125ml Semi-Skimmed Milk

Preheat oven to 220C

Place all dry ingredients except the extra seeds into a bowl and mix together

Mix in the wet ingredients

Divide into 8 balls and place onto a greased baking tray.

Brush the tops with milk and sprinkle over the extra seeds.

Bake for 12 minutes or until golden.

Serve warm with butter