



LEMONADE SCONES

Ingredients

- 3 1/2 Cups of Self Raising Flour
- 1 Cup of Thickened Cream (not whipping cream)
- 1 Cup of Lemonade

To Serve

- Whipped Cream
- Jam

Method

- Preheat oven to 200°C/390°F (180°C fan).
Line tray with baking/parchment paper.
- Combine the flour, cream and lemonade in a bowl and mix until flour is combined. Do not over mix, the dough should be soft and fairly sticky.
- Turn out onto a floured surface, and knead gently just 3 - 5 times, gently pat into a disc shape 2.5cm/1" thick.
- Use a 6cm/2.5" round cutter to cut rounds - press straight up and down (don't twist), flour cutter in between.
- Use a knife or similar to scoop up (avoid touching sides) and place on tray, slightly touching each other (they help each other rise).
- Brush the tops lightly with milk.
- Bake for 15 minutes until golden on top. Place on rack to cool.
Place tea towel over them to stop the tops from getting crusty.
- Serve with copious amounts of cream and jam, and of course tea!