

Lemonade scones

Ingredients:

- 300g (2 cups) self-raising flour, sifted
- 55g (1/4 cup) caster sugar
- ½ teaspoon salt
- 125ml (1/2 cup) thick cream
- 125ml (1/2 cup) lemonade
- 40ml (2 tablespoons) milk

Method:

1 – Preheat oven to 220C. Lightly grease a baking tray

2 – Place the flour, sugar and salt into a large bowl. Add the cream and lemonade and mix to form a soft dough. Turn out onto a lightly floured workbench and knead lightly until combined. Press the dough with your hands to a thickness of about 2 cm. Use a 6 cm round cutter to cut out 8 scones, place on a baking tray and brush the tops with some milk. Re-roll the scraps to make a few extra scones. Bake for 10 – 15 minutes until lightly browned. Serve warm with your choice of toppings.

