



Quick and Easy Scones

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| Makes | 12-15 scones | From the garden: | N/A |
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| Equipment | Ingredients |
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| <ul style="list-style-type: none"> ▪ Measuring cups and spoons ▪ Baking tray ▪ Baking paper ▪ Sieve ▪ Large mixing bowl ▪ Butter knife ▪ Scone cutter pastry brush ▪ Hand held mixer (for whipping cream) | <ul style="list-style-type: none"> ▪ 4 cups (450 grams) self-raising flour ▪ 300mls thickened cream (cold) ▪ 300mls lemonade cold ▪ Milk for brushing ▪ Jam ▪ Whipped cream |
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What to do

1. Preheat oven to 220 degrees C
2. Sift flour three times
3. Place flour in large mixing bowl
4. Make a well in centre of flour and add cream and lemonade. Using a knife and cutting action mix to combine.
5. Turn the mixture onto a floured board with a little extra flour and gently bring mixture together. (less handling results in lighter scones).
6. Use your hand to flatten the scone dough out to about 2-3 centimeters thick and then cut into rounds using a scone cutter.
7. Place scones on a lined baking tray so that they are just touching, gently brush with a little milk.
8. and bake for 15- 20 minutes.
9. Scones are cooked when they are golden brown and can easily be pulled apart where they are joined
10. Serve warm with jam and whipped cream