

Lemonade Scones



Ingredients

- 1 cup Lemonade
- 1 cup Cream
- 3 cups Self Raising flour

Method

1. Preheat oven to 200c - 220c (180 fan). Line baking tray with baking paper,
2. Put flour in bowl,
3. Pour in lemonade and cream into bowl and fold in gently until it becomes soft and sticky,
4. Scrape onto a floured surface and knead lightly into a 3cm disc, cut into rounds (do not twist the scone cutter) and place onto baking tray,
5. Brush tops with cream or milk,
6. Bake for 15-20mins.