

Super Scones

INGREDIENTS :

1 cup lemonade

1 Cup bottle cream

3 cups self raising flour

Pre heat oven 180C

Place flour into a large mixing bowl.

Add cream and lemonade.

Mix into a moist dough.

If mixture is too sloppy add a little more flour.

Turn out onto a floured board. Lightly pat down to 3-4 cm thick.

Cut into squares or use scone cutter to make shapes.

Place onto baking tray and bake for 10 - 15 minutes.

*** To make savoury scones just add 1 cup of grated cheese to the flour before adding cream and soda.

