

# Lemonade Scones

## Ingredients

Cups

Metric

3 1/2 cups self-raising flour , plus extra for dusting (flour sub - Note 1)

1 cup thickened cream (heavy cream), not whipped!

1 cup lemonade

## TO SERVE

Whipped cream

Fresh cut up strawberries

## Instructions

Preheat oven to 200°C/390°F (180°C fan). Line tray with baking paper.

Combine the flour, cream and lemonade in a bowl and mix until flour is mostly combined. Do not over mix, it will make the scones dense! The dough should be soft and fairly sticky.

Turn out onto a floured surface and knead gently just 3 - 5 times to bring dough together, then 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 whipped cream and fresh strawberries and of course your herbal tea.