



Lemonade Scones

Equipment: Baking trays 2 Large mixing bowls Knife Chopping board Scone cutter Measuring cups Scales Electric beaters or whisk	Ingredients: 1 cup lemonade 1 cup cream 3 cups SR flour, plus extra 600ml cream, to serve Jam, to serve Optional: Add 1 cup of sultanas or currants or dates for fruity scones.	*Makes 12
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Instructions/ Method:

Preheat oven to 200 degrees.

Dust some extra flour onto 2 baking trays.

In a large mixing bowl, add flour.

Make a well in the centre of the flour and pour in lemonade and cream.

Mix together with a flat bladed knife until it forms a soft dough.

Bring the dough together with your hands, adding more lemonade if too dry, more flour if too wet.

Gently turn dough onto a floured surface and knead until smooth (don't knead too much or the dough will become tough).

Pat dough out to a 2cm thickness.

Using a scone cutter, cut rounds in the dough.

Place rounds on the baking tray, 1cm apart.

Bake for 20-25 minutes or until lightly golden and well risen.

Whip cream in a bowl using electric beaters or a whisk and transfer to a serving bowl

Place jam into a small serving bowl.