




LEMONADE SCONES



 **Makes 12**
scones

 **Prep Time 10**
minutes

 **Cook Time 10–12**
minutes

 **Easy**
As

INGREDIENTS

- 4 cups self-raising flour
- Pinch of salt
- 300ml cream
- 300ml lemonade*

METHOD

1. Preheat oven to 220°C (fan assisted) and line a baking tray with baking paper.
2. Sift the self-raising flour and salt into a bowl. Make a well in the centre. Pour the cream and lemonade into the dry ingredients and mix together to form a soft dough.
3. Turn the dough out onto a well-floured bench, dust lightly with flour and gently pat the dough out to a thickness of about 2 centimetres. Cut into approx. 12 pieces and lift each onto the baking tray.
4. Bake for 10–12 minutes or until golden brown. Serve with butter or cool and serve with your favourite jam and whipped cream.

TIPS

- *To get a better rise, make sure the lemonade has not gone flat.
- Cooling the scones wrapped in a tea towel will help retain the freshness.

SWITCH IT UP

- To make sultana or date scones, add $\frac{1}{4}$ – $\frac{1}{2}$ cup of sultanas or chopped dates to the dry ingredients.
- To make cheese scones, add 2 cups of grated tasty cheese, a pinch of cayenne pepper and replace lemonade with soda water.