







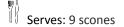
lemonade Scones

INGREDIENTS

- 360g Self-raising flour
- 235ml Cream
- 235ml Lemonade
- 1 Egg
- Flour for dusting

Serving

- Whipped cream
- Jam







Cooking Time: 15 min

METHOD

- 1. Preheat oven to 220°C.
- 2. Add lemonade and cream to flour, mix to form a soft dough, then place on a floured surface.
- 3. Knead dough to bring together until smooth.
- 4. Roll out to a 2cm thickness and cut with a floured round cutter.
- 5. Place close together on a lined baking tray, brush with beaten egg yolk and bake in the oven for 10-15 minutes. Until cooked through.
- 6. Serve with whipped cream and your favourite jam.

Note *Make sure you place the scones close together, so that they can use each other to rise!













