

LEMONADE SCONES

INGREDIENTS

4 cups of self raising flour
¼ teaspoon of salt
X1 330ml bottle of cream
X1 can of lemonade



METHOD

1. Preheat oven to 220°C and line a baking tray with baking paper.
2. Sift flour and salt into a bowl. Make a well. Pour the cream and lemonade or soda water 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 roll out into a rectangle. Cut into approximately 12 pieces and lift each onto the baking tray.
4. Bake in a preheated oven for 10-12 minutes or until golden brown. Remove and cool inside a clean tea towel to help keep their freshness.
5. Serve with butter or your favourite jam and whipped cream.

