

SCONES

Yield: 8

INGREDIENTS

525g	Self Raising Flour
250g	Heavy Cream
250g	Lemonade
2 tbsp	Milk, cold



METHOD

Preheat oven to 350F (180°C)

Line a baking tray with parchment paper.

In a large bowl, add flour, cream and lemonade and mix with a butter knife until the flour is mostly combined.

Be careful not to over mix, just until the mixture has come together. The dough should be soft and a little sticky.

Note: If you cannot buy self raising flour, make your own, adding 2 tsp of baking powder for every 150g of all purpose flour.

Lightly flour a clean work surface and gently release the scone mixture onto the flour. Knead gently 3 to 5 times to bring the dough together then stop and gently pat the dough flat, to 1" thickness.

Use a 2.5" cutter (or a glass) to cut rounds, dipping the cutter or glass into flour between each use. Press straight up and down and each time to cut a clean disc.

Slide a pallet knife or knife under each scone to lift gently and transfer to the prepared baking tray. Place scones close to each other on the tray; they will join as they bake.

Brush the tops of each scone with milk.

Place the baking tray into the oven and bake for 15 minutes or until the scones are golden.

Remove from the oven and let cool on a wire rack. Place a clean kitchen towel over the tops to keep them moist.

Serve with whipped cream and your favourite jam or preserve.