



# Scones

## INGREDIENTS:

- 4 cups Self-Raising flour
- 1 tsp baking powder
- 300ml cream
- 300ml lemonade (or until mixture combined and sticky)

## METHOD:

1. Preheat oven to 210°C
2. Place dry ingredients in a large bowl
3. Add cream and lemonade and mix together lightly
4. Pat down on a floured bench to 2cm width and cut dainty scones
5. Use a small pastry cutter dipped in flour to cut out the scones
6. Place close together on a tray lightly dusted with flour
7. Gently brush the top of each scone with a little extra milk to glaze
8. Bake scones at 210°C preheated oven for 10-12 minutes or until golden brown and scones sound hollow when gently tapped
9. Turn scones out onto a clean tea towel and cover lightly with another tea towel
10. Serve scones warm or at room temperature with jam and cream



## Tips:

- Use a light touch when mixing the ingredients together, don't knead. Just mix until the ingredients are combined
- Make sure the dough is sticky and not too dry
- Rest the dough for 10 minutes before cutting it into scone shapes  
Cover this with a tea towel or a sprinkling of flour to stop it from drying out as it rests
- Place the scones close together on the baking tray so they rise upwards, not outwards