Lemonade Scones

Ingredients

1 cup of lemonade (room temperature, not flat)
1 cup cream
3 cups self-raising flour

Method

Preheat oven to a very hot 220C

Put flour in a large bowl.

Make a well in the centre of the flour. Pour cream and lemonade into the well.

Mix gently with a wooden spoon. Mixture will be soft.

Turn out the mixture onto a slightly floured surface. Dust the mixture with a little flour so it isn’t too sticky to cut up. Pat down the mixture, do not roll.

Use a round cookie cutter to cut out scones.

Place scones on a baking tray lined with baking paper.

Brush tops with milk.

Bake for about 10 minutes, or until tops are golden.

Take the trays out of the oven and let them cool slightly before serving.

Cut the scones up and serve.