



# Lemonade Scones

---

## INGREDIENTS

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

## Serving

- Whipped cream
- Jam



Serves: 9 scones



Prep Time: 5 min



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!



Nourish - Inspire - Share

[www.vivecookingschool.com.au](http://www.vivecookingschool.com.au) #vivecookingschool

