

Terry's Lemonade Scones

Prep Time 10 mins Cook Time 15 mins Total Time 25 mins



Ingredients

- 3 1/2 cups (525g) self-rising flour, *plus extra for dusting (Note 1)*
- 1 cup (250 ml) full cream (*I use normal cream, but thickened cream is okay*) _
- 1 cup (250 ml) lemonade (*I use Schweppes of 7UP*) _
- Whipped cream for serving and Jam

Instructions

1. Preheat oven to 200°C/(180°C fan). Line tray with baking/parchment paper.
2. Combine the flour, cream and lemonade in a bowl and mix until flour is mostly combined. Do not over mix, it will make the scones dense! The dough should be soft and sticky.
3. Turn out onto a floured surface and knead gently just 3 - 5 times to bring dough together, then gently pat into a disc shape 2.5cm/1" thick.
4. Use a 6cm/2.5" round cutter to cut rounds - press straight up and down (don't twist), flour cutter in between cuts
5. place on tray, slightly touching each other (they help each other rise).
6. Brush the tops lightly with milk. (Note 5)
7. Bake for 15 minutes until golden on top. Place on rack to cool.
8. Place tea towel over them to stop the tops from getting crusty.
9. Serve with copious amounts of cream and jam, and tea!

Chantilly Cream

- 600ml Thicken Cream
- 3 tablespoons
- castor sugar
- 1 Tablespoon Vanilla extract
- Put all ingredients in a bowl and whip until stiff peaks are formed