



Three Ingredient Scones using Lemonade

Equipment

- Weighing Scales
- Mixing Bowl
- Wooden Spoon
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- Measuring Jug
- Wire Rack
- Round Biscuit Cutter

Ingredients

- 400 g self-raising flour, plus extra to dust
- 175 ml double cream
- 175 ml lemonade

Method

- Preheat oven to 220°C (200°C fan) mark 7. In a large bowl mix all ingredients to make a dough. Knead briefly, then tip onto a floured surface and use your hands to press to a 2cm (3/4in) thickness.
- Line a baking tray with parchment. Stamp out rounds and place on tray. Bake for 12-15min until golden. Cool on a wire rack.

