

3 Ingredient Scones!

- 🍳 3 & 1/2 cups of Self Raising Flour
- 🍳 1 cup Thickened Cream
- 🍳 1 cup Lemonade

Additional:

- 🍳 A little extra flour for kneading
- 🍳 A little milk for brushing the tops
- 🍳 Jam & cream for toppings!

Method:

- 🍳 Preheat oven to 200 deg
- 🍳 Line baking tray with baking paper
- 🍳 Add flour to a bowl
- 🍳 Add cream & lemonade to bowl
- 🍳 Gently mix until just combined
- 🍳 Flour bench and pour out mix
- 🍳 Knead 3-5 times only
- 🍳 Shape into a circle shape 2.5cm thick
- 🍳 Using a class or cutter, cut out scones
- 🍳 Use a knife to lift them onto tray so not to touch the sides, that way they will rise better if undisturbed
- 🍳 Brush tops with milk
- 🍳 Put tray into oven for 15 minutes
- 🍳 Allow to cool and enjoy with your fave toppings! Mine is jam & cream!

