zLemonade Scones



* 1.2kg self-raising flour, sifted
* 1 cup caster sugar
* 2 cups thickened cream
* 500ml lemonade
* 160ml milk
* Method
1. Step 1

Preheat the oven to 220C. Lightly grease a baking tray.

1. Step 2

Place the flour, sugar and 1/2 teaspoon salt in a large bowl. Add the cream and lemonade and mix to form a soft dough. Turn out onto a lightly floured workbench and knead lightly until combined. Press the dough with your hands to a thickness of about 2cm. Use a 6cm round cutter to cut out scones, place on baking tray and brush the tops with some milk. Bake for 10-15 minutes until lightly browned.