

LEMONADE SCONES

3 cups of self raising flour

150 ml ($\frac{3}{4}$ cup) of lemonade

150 ml ($\frac{3}{4}$ cup) of cream

125 ml ($\frac{1}{2}$ cup) of milk

A pinch of salt

In the centre of the sifted flour and salt, add cream, lemonade and milk. Stir with a knife to form a soft dough.

Turn out onto a floured board and knead slightly. Roll out to about 12mm thickness, and using a 5 cm cutter, cut out the scones.

Place on a greased tray and bake for approximately 15 to 20 minutes.

Note: Heat oven to 260c. Turn back to 250c when scones are put in to bake. When baked, brush tops with melted butter to enhance appearance (this is optional).