LEMONADE SCONES

3 cups of self raising flour
150 ml (3⁄4 cup) of lemonade
150 ml (3⁄4 cup) of cream
125 ml (½ 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).