



Lemonade Scone Recipe

The recipe below gives you instructions to make scones in an oven at home, but you can easily adapt the recipe to make your scones in a box oven like the girls on GGTV!

Ingredients:

- 2 cups self-raising flour
- $\frac{1}{4}$ cup caster sugar
- $\frac{1}{2}$ cup thickened cream
- $\frac{1}{2}$ cup lemonade
- 2 tsbp milk
- Jam and cream (to serve)

Equipment:

- Large bowl
- Mixing spoon
- Baking tray
- Baking paper
- Pastry brush

Method:

1. Preheat oven to 220°C.
2. Whisk together flour and sugar in a large bowl.
3. Add cream and lemonade, and mix to form a soft dough.
4. Turn mixture onto a lightly floured board. Pat down, do not roll! You want your dough to be 2cm thick.
5. Cut into squares.
6. Place them on a lined baking tray approximately 1cm apart.
7. Brush tops with milk or a lightly beaten egg.
8. Bake for 10 minutes, or until tops are golden.
9. Serve warm from the oven or halved with jam and fresh cream.

