

Easy Scones!

Ingredients:

1 cup of double cream
2 cups of lemonade
3 cups of self raising flour
(Handful of dried fruit optional)



Method:

Mix ingredients together until gently combined. (If the mixture is too sticky add more flour).

Roll into small scone shaped balls (I find it easier if my hands are covered in flour).

Place each scone into a lightly greased muffin or cake tray.

Bake in oven on 180°C for 15-18minutes (until golden).

Allow to cool, then enjoy!

