



Members Recipe Book

Simple Scones

Terry Bain

Ingredients

3 – 4 cups Self Raising flour

375ml can lemonade or lemon flavoured soft drink

300ml thickened cream

Method

- In a bowl mix flour, soft drink and cream to form a soft dough
- If mixture is wet, use more flour
- Tip onto a floured surface
- Using hands, flatten and shape into scones about 4cm thick
- Using a glass with a touch of flour on the rim, press into mixture to form scones
- Place on a greased tray and bake in a moderate oven for 10-12 minutes until golden brown