

LEMONADE SCONES

- 3 cups (450g) self-raising flour
- 1 cup (250g) pure cream (35% fat)
- 1 cup (250g) lemonade (7Up, Sprite etc)



Some clarification - what we call "lemonade" in Australia is carbonated fizzy soda drink, like 7-Up or Sprite. The first time I posted this recipe, I had friends in the US attempt it with their version of lemonade and it was a complete disaster. The bubbles are very important!

If possible, try to use pure cream (I believe it's known in the US as heavy whipping cream) - ours was 35% fat with nothing added. I've used thickened cream before quite successfully, but the scones are a bit lighter when made with pure cream. The fat content is important - these are usually made with butter, so the cream has to fulfill that role in this recipe.

1. Preheat the oven to 200C (400F) or 190C (175F) with fan. In a large mixing bowl, mix the ingredients together. Stir gently until combined and all the flour is moistened. This should take less than a minute.
2. Tip the dough out onto a lightly floured surface. Handle it gently.
3. Dust your hands and the top of the dough with flour, then gently pat the dough into a thick disk. With a floured cutter, cut out the scones, and place them side by side on a lined baking tray. Cut out all you can, and then gently reshape the dough and cut out a few more. My batch made ten and a half scones.
4. Bake the scones in the preheated oven for 20 minutes, or until golden brown.



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