



Huntly Primary School Food Tech



Lemonade Scones

Servings - 9 to 12 scones Prep time - 20 Minutes Total Time - 40 Minutes

Ingredients

4 Cups self-rising flour
1 Cup Cream
330 mls Lemonade
Jam and cream toppings.

Substitutes

Gluten Free

4 Cups Gluten free self-rising flour

Lactose Intolerance

1 Cup Soy Milk (Lemonade $\frac{3}{4}$ cup)
1 Cup Coconut Cream (Lemonade $\frac{3}{4}$ cup)

Method

Pre-heat oven to 200 degrees.
Sift flour into large bowl.
Add cream and lemonade.
Stir lightly in bowl until dough just starts to stick together.
Put some flour on the wooden board.
Flatten to about 3 cm thick.
Cut out scones with a cookie cutter or cup and place on tray.
Bake in the oven for 15 minutes or until starting to brown and risen.

Equipment

Mixing Bowl
Baking Tray
Cookie cutter
Spatula
Measuring cup

