

Pat-a-cake Scones

Ingredients:

1 cup of lemonade



1 cup of cream

3 cups of self-raising flour



1. Preheat oven to very hot 220C.
2. Add lemonade and cream to flour, mix to form soft dough, then place mixture on floured surface.
3. Knead dough to a 2 cm thickness and cut with a floured cutter.
4. Place close together on tray, brush with whisked egg and bake for 10-15 minutes.