



## Lemon Myrtle and Lemonade Scones

**MAKES: 8 scones**

Celebrating NAIDOC Week with a delicious scone recipe featuring the native ingredient lemon myrtle.

### TASTE OF NAIDOC FACT

Each year, NAIDOC Week celebrates the history, culture and achievements of Aboriginal and Torres Strait Islander peoples. Our scone recipe has been proudly developed to acknowledge and commemorate this year's event.

The scones are flavoured with lemon myrtle, which is the most popular of our native herbs. It is a flowering plant found in the subtropical rainforests of central and south-eastern Queensland. Indigenous Australians have long used the plants leaves as both a flavouring in food and as a medicine.

### INGREDIENTS

- As Required - Spray Oil
- As Required - Baking Paper
- 320g Self Raising Flour
- 20g Caster Sugar
- 1 pinch - Salt
- 1½ tsp - Ground Lemon Myrtle
- 95ml Thickened Cream
- 190ml Lemonade
- As Required - Plain Flour
- As Required - Full Cream Milk
- 170ml Thickened Cream
- ¼ tsp Vanilla Essence
- ¼ tbs Caster Sugar
- 240g Berry Preserve

### METHOD

1. Pre-heat an oven to a moderate temperature - 160°C.
2. Lightly spray oil and line with baking paper, the required number of baking trays.
3. Add the flour, sugar, salt and ground lemon myrtle to a mixing bowl and mix until the ingredients are combined.
4. Make a well in the center of the flour mixture. Add the cream and lemonade and mix until the mixture forms a dough.
5. Lightly flour a clean work surface, then turn out the dough and knead it gently until it has a smooth consistency.
6. Gently roll out the dough to an even thickness of ½ cm. Using a 6cm diameter cutter, cut out the scones.
7. Arrange the scones, on the prepared baking trays so that they are just touching each other. This will assist the scones to rise during baking.
8. Lightly brush the top of the scones with a little milk. Place the baking trays into the oven and bake for 20 minutes or until the scones are cooked through and are a light golden brown in colour.
9. Carefully remove the baking trays from the oven and gently separate the scones from each other. Place onto a cooling rack and allow them to cool for a few minutes.
10. Whilst the scones are cooling, add the cream, vanilla essence and sugar to a mixing bowl. Whisk until the cream thickens and has formed soft peaks, then place into a serving bowl with a serving spoon.
11. Place the berry preserve into a serving bowl with a serving spoon.

### TO SERVE

Place the still warm scones onto a platter or board with the bowl of whipped cream and berry preserve and serve immediately.