



## Homemade Lemonade Scones

Serves 4

### INGREDIENTS

- 305gm Self-Raising Flour
- 20gm Caster Sugar
- A Pinch - Salt
- 95ml Thickened Cream
- 190ml Lemonade
- As required - Self Raising Flour - for kneading
- As required - Vegetable Spray Oil
- 10ml Full Cream Milk
- 170ml Thickened Cream
- ¼ tsp Vanilla Essence
- ¼ tsp Caster Sugar
- 240gm Red Berry Preserve

### METHOD

1. Pre-heat an oven to a moderate temperature - 180°C
2. In a mixing bowl, add the self-raising flour, sugar and salt. Mix until the ingredients are combined.
3. Make a well in the centre of the flour mixture, and add the cream and lemonade. Mix until the mixture comes together and forms a dough.
4. Lightly flour a clean work surface, then turn out the dough and knead gently until it has a smooth consistency.
5. Gently roll the dough out to an even thickness of 2½cm, and using a 6cm diameter cutter, cut out the scones. Place the scones onto a lightly spray-oiled baking tray. Arrange the scones so that they are just touching each other as this helps them rise during the baking process.
6. Lightly brush the top of the scones with a little milk, place the tray into the oven and bake for 20 minutes or until the scones are cooked through and a light golden brown. Carefully remove the tray from the oven, and gently separate the scones from each other, before placing onto a cooling rack and allowing them to cool for a few minutes.
7. Whilst the scones are cooling, in a mixing bowl add the cream, vanilla essence and sugar. Whisk until the cream thickens.
8. Place the red berry preserve into a serving bowl.

### TO SERVE

Place the still warm scones onto a platter or board with the bowl of Chantilly cream and red berry preserve.