Mini Lemonade Scones

Preparation Time: 20 minutes  
Cooking Time: 15 minutes  
Serves: Makes approximately 28

Ingredients

- 2 cups self raising flour  
- 1/2 teaspoon baking powder  
- 150ml lemonade  
- 150ml cream  
- Food colouring if desired  
- Strawberry jam and cream to serve

Method

1. Preheat oven to 200°C (180°C fan) and lightly grease an oven tray and line with non-stick baking paper. Sift flour and baking powder into a mixing bowl and make a well in the centre.

2. Pour in lemonade and cream and use a non-serrated knife to mix until moist clumps form. Gather dough together with your hands.

3. Roll out on a lightly floured surface to 1.5cm thickness. Use a 4.5cm scone cutter to cut out rounds from the dough. Place on prepared tray, with scones just touching each other. Bake for 15 minutes or until risen and golden brown. Cool on a wire rack.

4. Serve scones with jam and cream.