

Cooking Magic Scones

This is really good fun and we were all amazed, it really is magic!

3 ingredients

600 grams (4 cups) self-raising flour

300 grams (1 $\frac{1}{3}$ cup) double cream

330 ml (1 $\frac{1}{2}$ cups) of cheap lemonade.., (not 7up)

Instructions

Sift flour into a bowl and gradually stir in the cream.

Gradually pour in the lemonade mix and bind into a dough. You may need to add extra flour if dough is too wet.

Roll out to 4cm deep (1 and a 1/2 inches) and cut into rounds with a cutter.

Brush tops with milk and place on a baking tray with gaps in between for expansion.

Bake in an electric oven at 200C (400F) gas 6 for about 15- 20 minutes. Do not overcook or they will be too hard.

Serve with jam and cream.