

Lemonade Scones

Ingredients:

3 ½ cups self-raising flour

1 cup Lemonade

1 cup coconut cream

Method:

- Preheat oven to 220 degrees. Line 2 baking trays with baking paper and set aside.
- Sift flour into a large bowl. Add coconut cream and lemonade. Mix in the bowl until a dough starts to form and then tip it out onto a lightly floured bench.
- Knead lightly (not too much though or the scones will be tough) and roll out until about 2cms thick.
- Use round cutters to cut into the dough. Keep re rolling out the dough and cutting until you have used up all your dough.
- Place scones onto your lined baking trays. Cook in oven for 10-15minutes.
- Serve onto 4 plates