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This dish created by:



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## Lemonade Scones

### Ingredients

450g self-raising flour

250ml double cream

250ml cold fizzy lemonade

This last one is optional - 0.5 tsp lemon zest  
– as it makes the scones fragrant

**Suitable for: Vegetarian**

### Hints and tips

- Avoid overmixing the scone dough so you don't end up with tough or dense scones.
- If the dough is too crumbly add a little extra cream, if it is too sticky add a little extra flour.
- If you don't have a pastry cutter then simply use an upturned glass or cut into squares with a knife dipped in flour.
- Keep the scones as cold as you can until you put them into the oven, as they rise best this way. You can refrigerate them to keep them cold until ready for the oven.
- Brush the top of the scones with milk, water or egg before baking to add a golden colour.
- If you don't have double cream you could use equal quantities of Greek/plain yoghurt and full fat milk.

### Method

This super easy recipe, is fool proof and you only need 3 ingredients!

Preheat the oven to 180C (fan) / 200C / gas mark 6.

Next mix together the flour, cream, lemonade and lemon zest (if using) until just combined into a soft dough (Try not to overmix).

Transfer the dough onto a lightly floured surface and pat out until the mixture is approx. 2cm thick.

Cut out 6cm rounds using a pastry cutter or into squares if you haven't got a cutter to hand.

Reform the trimming and cut out a few more until you've used up all the dough.

Place the scones onto a lightly oiled and lined baking tray and pop in the oven for roughly 15-18 mins or until cooked through.

Let them cool before serving with either cream cheese, whipped cream or clotted cream followed by raspberry jam, strawberry jam or even with lemon curd. Whatever takes your fancy!