

# ONLINE AT THE Y

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## Cooking at the Y - Lemonade Scones

Recommended for ALL ages

### Resources / Ingredients:

- 3 1/2 cups self-raising flour, plus extra for dusting
- 1 cup thickened cream (heavy cream), not whipped
- 1 cup lemonade

### To serve

- Whipped cream
- Jam

### Instructions:

- Preheat oven to 200°C/390°F (180°C fan). Line tray with baking paper.
- Combine the flour, cream and lemonade in a bowl and mix until flour is mostly combined. Do not over mix, it will make the scones dense! The dough should be soft and fairly sticky.
- Turn out onto a floured surface, and knead gently just 3 - 5 times to bring dough together, then gently pat into a disc shape 2.5cm/1" thick.
- Use a 6cm/2.5" round cutter to cut rounds - press straight up and down (don't twist), flour cutter in between.
- Use a knife or similar to scoop up (avoid touching sides) and place on tray, slightly touching each other (they help each other rise).
- Brush the tops lightly with milk.
- Bake for 15 minutes until golden on top. Place on rack to cool. Place tea towel over them to stop the tops from getting crusty.
- Serve with copious amounts of cream and jam

