Scones

Ingredients

- 3 cups self-raising flour
- ½ teaspoon of salt
- 1 cup cream
- 1 cup lemonade

Method

1. Sift flour and salt into a large bowl. Make a well in the centre. Pour in cream and lemonade.
3. Cut scones into rounds using a scone cutter. Arrange close together on a lightly greased tray.
4. Bake in a very hot oven (220°C) for 10 to 12 minutes or until golden. Serve with jam and cream. Freeze if desired.