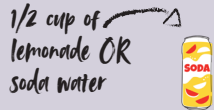
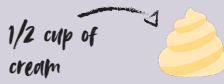


Scones with jam and cream

By the Social Support Program

Ingredients:



Method:

1. Preheat the oven to 220 degrees celsius.
2. Prepare a baking tray – lightly grease OR put baking paper on the tray.
3. Place the flour in a large bowl.
4. Put the cream and lemonade in a container together.
5. Add the mixture to the flour and mix to form a soft dough.
6. Turn out onto a lightly floured workbench and knead softly until combined.
7. Press the dough out gently with your hands to a thickness of about 2 cm.
8. Using a scone cutter cut out the scones – you will get between 8-10 scones.
9. Place them on the baking tray and brush the tops with the milk. Reroll any scraps to make the scones.
10. Bake for 10-15 minutes until lightly browned. Serve warm with jam.