

Maggie Beer's BIG MISSION

3 INGREDIENT LEMONADE SCONES

The only way Maggie will ever have lemonade! This is the recipe she joyfully made with resident Merle. The recipe is to make 12 scones.

PREP TIME: 10 minutes
COOKING TIME: 20 minutes
SKILL LEVEL: Low

INGREDIENTS

4 cups self-raising flour
300ml thickened cream (or coconut cream as alternative)
300ml lemonade

METHOD

1. Pre-heat oven to 180°C.
2. Add all ingredients into a large bowl and mix roughly until well combined and a thick dough has formed.
3. Flour your bench. Place dough onto the bench and using your hands, give it a quick knead until the dough shapes into a ball.
4. Press down on the dough until it is 1 inch thick, patting away like a baby's bottom.
5. Use your scone cutter to cut out dough portions, then place portions onto a lined baking tray, with portions quite close together. They will all lean in together and join a little while cooking but are easy to pull apart once baked.
6. When you have cut out all you can, re-roll out the dough, then press it back out flat to get the most scones out of your dough.
7. That's it! I don't add a milk or egg wash; just whack them into a hot oven for 15-20 minutes or until golden brown on top.

NUTRITIONAL INFORMATION SERVED WITH THICKENED CREAM Serving Size 65g

	Per serving (65g)	Per quantity (100g)
Energy	718kj	1100kj
Protein	3.6g	5.5g
Fat total	6.8g	10.4g
Fat saturated	4.2g	6.4g
Carbohydrate total	23.4g	36g
Carbohydrate sugars	2g	3.1g
Sodium	215mg	331mg

