

Fluffiest 3-Ingredient Scones

Ingredients:

500g (3 1/3 cups) self-raising flour
250ml (1 cup) chilled lemonade
300mls thickened cream



Method:

1. Preheat oven to 220C/200C fan-forced. Line a large baking tray with baking paper.
2. Place the flour in a large bowl and make a well in the centre. Pour in the lemonade and 1 cup (250ml) of the cream. Use a flat-bladed knife to stir until a soft, sticky dough forms.
3. Turn dough onto a lightly floured surface. Knead gently for 30 seconds or until just smooth. Press into a 3cm-thick disc. Use a lightly floured 5cm pastry cutter to cut twenty scones from the dough, re-rolling dough if necessary. Place the scones, just touching, on the prepared tray. Lightly brush the tops with the remaining cream.
4. Bake for 16-18 mins or until scones are risen and golden and sound hollow when tapped on the top. Transfer to a wire rack to cool slightly.
5. Serve scones warm or at room temperature with whipped cream and jam, if desired.