



Scones - With 3 Ingredients

Despite my mum's best efforts, and she really is a great cook and teacher, I have always failed to produce a scone that comes close to those that she turns out with such little effort. Then I was introduced by a friend to this amazing recipe with only three ingredients and it produces great results every time:

- **325g self-raising flour**
- **170ml lemonade** (yes you read that correctly)
- **170ml double cream**

Preheat oven to 220C. Line a baking tray with baking parchment, or sprinkle a bit of flour on the tray to stop sticking and heat it up with the oven.

Sift flour into a large bowl. Combine lemonade and cream in a bowl, then add the mixture to the flour and gently fold ingredients together until just combined (don't over mix the dough as this will make tough scones). The dough should be fairly soft and a bit sticky.

Place dough on a lightly floured surface and spread to approximately 3.5cm thick. You can either use a shaped cutter or a knife to cut the dough, make sure that the knife or cutter is sharp and cuts cleanly so it won't affect the rise of the scone. Don't twist the cutter.

Place scones close together on the tray, so they are just touching. Bake for about 12-15 mins, or until pale golden and cooked through. Doesn't get any easier than that!

Further tips for this recipe, and scone making in general:

Make sure the flour is not past its best before date.

Scones like a light gentle touch. Do not overwork the scones when mixing the dough as this will result in dense, flat scones.

When mixing the wet ingredients into the dry, use a butter knife to work the ingredients into a crumbly dough. This should only take 30 seconds of gentle cutting through with the knife.

Work quickly and lightly - especially with the rolling pin (scone purists refuse to use one, they flatten the dough by hand).

Roll the dough out thickly, not thinly. 3.5cm is ideal - that's about an inch and a half.

Put the scones in the top shelf of the oven.

Good luck!