LEMON SCONES

Pre-heat oven to 210 degrees.

1. 1/4 cup milk, extra, for glazing.
2. 1 1/2 cups milk.
3. 3 eggs.
4. 3 tbsp caster sugar.
5. 2 lemons.
6. 9 tbsp butter.
7. 3 tsp baking powder.
8. 6 cups self raising flour.
9. Line 3 baking tray with baking paper then lay round scones onto tray.

Using a rolling pin roll mixture to 2cm thickness. With a scone cutter cut out rounds as close possible.

Line onto a floured work bench and knead until smooth.

Stir in sugar, eggs and milk until mixture forms a dough.

Create the "tip" of the lemons and mix in bowl with fingers.

Add butter and using finger tips, rub in until mixture resembles fine bread crumbs.

In a large bowl sift flour and baking powder.

Cut in half and serve with lemon curd and cream.

Brush with extra milk and bake for 15 mins, until just slightly golden.