

## **LEMON SCONES**

- 6 cups self raising flour
- 3 tsp baking powder
- 9 tbsp butter
- 2 lemons
- 3 tbsp caster sugar
- 3 eggs
- 1  $\frac{1}{2}$  cups milk
- $\frac{1}{4}$  cup milk, extra, for glazing

1. Pre-heat oven to 210 degrees.
2. In a large bowl sift flour and baking powder.
3. Add butter and using finger tips, rub in until mixture resembles fine bread crumbs.
4. Grate the rind off the lemons and mix in bowl with fingers.
5. Stir in sugar, egg and milk until mixture forms a dough.
6. Place onto a floured work bench and knead until smooth.
7. Using a rolling pin roll mixture to 2cm thickness. With a scone cutter cut out rounds as close possible. Makes 36.
8. Line 3 baking tray with baking paper then lay round scones onto tray.
9. Brush with extra milk and bake for 15 mins, until just slightly golden.
10. Cut in half and serve with lemon curd and cream.