

L & P Scones

Equipment	Ingredients
Measuring spoons & cups	4 cups self-raising flour, sifted
Mixing bowl and spoon	Pinch of salt
Sieve	300 ml cream
Measuring jug	250 ml L & P
Baking tray	2 tablespoons lemon zest
Lemon zester	
Sharp knife	
Baking paper	

How TO MAKE IT:

- 1 Preheat oven to 200oC and line a baking tray with baking paper.
- 2 Sift flour and salt into a bowl. Make a well. Pour the cream, lemon zest and L & P into the dry ingredients and mix together to form a soft dough.
- 3 Turn the dough out onto a well-floured bench, dust lightly with flour and gently roll out into a rectangle. Cut into approximately 12 pieces and lift each onto the baking tray.
- 4 Bake in a preheated oven for 10-12 minutes or until golden brown. Remove and cool inside a clean tea towel to help keep their freshness.

