



THE 'GRATE' MISSION BAKE OFF

LEMONADE SCONES

Amount	Ingredient	Extra information
400g	Self-raising flour	Sifted (put through the holey thing- makes it airy!)
175mls	Double cream	
175mls	Full fat lemonade	Has to have the sugar in it!

This will make about 10-12 so you could half the amounts for a smaller batch!

What you need to do.....

1. Set the oven to (220 or gas mark 7)
2. Put the flour in a bowl and add all the wet ingredients
3. Mix and make a dough, the key with scones is not to knead the dough too much!!
4. Now put some flour (not too much) on the worktop or table and roll out the dough until its about 2cm thick and cut out the scones, you can cut them into triangles or circles, another tip, flour your knife or cutter 1st and do not twist, try and use on clean cut!
5. Pop these on a baking sheet preferably with some baking parchment on, try and space them out too.
6. Bake until golden about 12-15 minutes and let them cool before opening them up and putting your favourite topping on!! Why not try lemon curd???

Bible fact....

Did you know there are lots of references to cakes in the bible!

In 1 Samuel 30, we see a battle and they find an Egyptian, exhausted, David's men give him cakes of figs and raisins

¹¹ They found an Egyptian in a field and brought him to David. They gave him water to drink and food to eat— ¹² part of a cake of pressed figs and two cakes of raisins. He ate and was revived, for he had not eaten any food or drunk any water for three days and three nights.