



Afternoon Tea

Cook yourselves some Lemonade scones and enjoy afternoon tea together, quick, simple, and really easy, and really rather yummy. We've tested these out on the Explorers and they managed some rather yummy creations.

Equipment

- 475g self raising flour plus extra for dusting
- 235ml Double cream + some whisked up for filling (or clotted cream)
- 235ml lemonade
- Jam for fillings
- Suitable sized scone cutter – 6cm round, or what ever shape + size you fancy!
- Baking tray
- Oven – pre heated to 200°C/390°F (180°C fan)
- Mixing bowl
- Measuring jug
- Scales
- Your favourite beverage

Requirement

1. Preheat oven to 200°C/390°F (180°C fan). Line tray with baking/parchment paper.
2. Combine the flour, cream and lemonade in a bowl and mix until flour is mostly combined. Do not over mix, it will make the scones dense! The dough should be soft and fairly sticky.
3. Turn out onto a floured surface, and knead gently just 3 - 5 times to bring dough together, then gently pat into a disc shape 2.5cm/1" thick.
4. Use a 6cm/2.5" round cutter to cut rounds - press straight up and down (don't twist), flour cutter in between.
5. Use a knife or similar to scoop up (avoid touching sides) and place on tray, slightly touching each other (they help each other rise).
6. Brush the tops lightly with milk.
7. Bake for 15 minutes until golden on top. Place on rack to cool. Place tea towel over them to stop the tops from getting crusty.
8. Serve with copious amounts of cream and jam, and of course tea!

Extra

Upload pictures of your scones / afternoon tea to P&P Facebook and share with everyone your delicious scones!



The Great Indoors Weekender

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