



# EASY SCONES

*Last Chapter Tea*

## INGREDIENTS

- 300 ml (1.1 cups) of heavy cream
- 1 cup (8 ounces) of sprite
- 3 cups of self rising flour

## PREP TIME

- Prep | 15 m
- Cook | 10 m
- Ready in | 25 m

## PROCEDURE

- 01** Preheat the oven to 360°F (180°C) and line a baking sheet with parchment paper.
- 02** In a large bowl combine flour, heavy cream, and sprite.
- 03** Mix ingredients using a butter knife until just mixed. Do not over mix or work the dough.
- 04** Transfer the dough to a lightly floured surface and form dough to 2.5 cm thick.
- 05** Lightly flour a scone cutter and cut out scones or cut out scone shaped pieces. Place on parchment lined baking sheet. Continue to roll out dough and cut pieces until all dough is used.
- 06** Bake for 10 minutes or until scones are golden brown. Allow scones to cool and then enjoy!