



Lemonade Scones



the Smart Oven™ Air Fryer
with Element iQ™ System

Sage®

Lemonade Scones



Prep 15 mins / Cook 11 mins



Makes 8 Scones



the Smart Oven™ Air Fryer

310 g self-rising flour, sifted

75 g caster sugar

½ tsp salt

155 ml thickened cream

155 ml lemonade

**1 tbsp full fat milk, plus extra
to brush scones**

100 g strawberry jam

100 ml double cream

Icing sugar, to dust

1. Pre-heat the oven. Select **BAKE/SUPER CONVECTION/220°C/11 mins** and press start.
2. Line the baking pan with baking paper.
3. Place the flour, sugar and salt into the bowl of a bench mixer with the paddle attachment.
4. Add the thickened cream, lemonade and milk and beat slowly until the dough just comes together.
5. Place the dough on the bench and bring it together gently.
6. Lightly flour the bench. Using a rolling pin, roll out the scones 2 cm thick. Using a 6 cm cutter, cut out 8 scones and place them onto the lined baking tray.
7. Brush each scone with milk.
8. Place the scones into the oven and bake for 11 mins.
9. Once the scones have cooled slightly, but still warm, dust them with icing sugar using a sieve. Serve with double cream and jam.