



Seniors Week

13 – 19 OCT 2025

*Celebrating a respectful,
age-friendly island*



Lemonade Scones

This recipe is courtesy of the Warrane
Mornington Neighbourhood Centre.



10 servings



25 minutes

INGREDIENTS

3 1/2 cups SR flour, plus
extra for dusting

1 cup thickened cream (not
whipped!)

1 cup lemonade

NOTES

*TIP: Push the cutter straight up and
down, do not twist. Flour the cutter in
between so the dough doesn't stick. I
usually get 6 out of the first batch, then I
combine and pat out the offcuts to make
another 3 - 4.

INSTRUCTIONS

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 the 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 the dough
together, gently pat it 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 something similar to scoop
up (avoid touching sides) and place them
on a 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 a tea towel
over them to stop the tops from getting
crusty.
8. Serve with cream and jam,