



## 2024 Inaugural Burns Prequel Cook and Bake Along

### *Lemonade Scones Credit to The Hebridean Baker*

Oven: 200° fan (425° F)

Makes 6

#### **Ingredients**

350 g (12 ½ oz, 2 ¾ cup) self-rising \* (plus extra for dusting)

\* For 2 ¾ cup flour use 2 ¾ cup regular flour + 1 ½ tbsp baking powder + ¼ tsp salt  
150ml (1/2 cup plus 2 tbsp) double cream\*

\* Substitute heavy cream, Greek yogurt (plain), buttermilk, evaporated milk, cream cheese.

150ml (1/2 cup plus 2 tbsp) sparkling lemonade (e.g., Sprite)

1 lemon, zested

Pinch of salt

1 egg, beaten



#### **Method**

Add the flour, cream, and lemonade to a bowl along with the zest of the lemon and pinch of salt. Mix until just combined. Take care not to overwork the dough.

On a floured surface, shape the dough into a round and flatten to 2.5-3cm (1") thick

Use a cookie cutter to stamp out rounds and place on a lined baking tray.

Brush the top of each scone with egg before placing in the oven for 13 to 15 minutes.

Cool on a wire rack. When ready to serve, I take the Cornish tradition of jam then cream. You can dollop on raspberry jam, or in keeping with the lemon theme, spoon a layer of homemade lemon curd (recipe below) and top with cream or clotted cream.

### **BONUS Hebridean Lemon Curd**

#### **Ingredients**

50g (1 ¾ oz) butter

100g (3 1/2oz) sugar

2 tbsp Isle of Harris Gin

2 lemons, juiced and zested

2 eggs beaten



#### **Method**

Place a bowl with the butter, sugar, gin, lemon juice, and zest over a pan of simmering water.

Once combined, slowly add in the beaten eggs, whisking until combined.

Continue to whisk for 10 minutes. It will begin to thicken into a custard texture. You will know when it's ready when you can draw a line through the curd on the back of a spoon. If you like your curd smooth, pour through a sieve and store in the sterilized jar. It should last 2 -3 weeks in the fridge.