**Irn Bru Scones**

**Ingredients:**

165g Self-Raising Flour

85ml Irn Bru

85ml Double Cream

**Method:**

1. Set the oven to gas mark 6 or 200ºC.
2. Sieve the flour into a large bowl.
3. Measure the Irn Bru and double cream into a measuring jug and whisk up with a fork.
4. Make a well in the centre of the flour and gradually add the cream mixture. Mix with a knife until the dough is just coming together. Work into a ball with your hands.
5. Turn onto a lightly floured table and knead lightly. Form into a round and flatten to about 3cm thickness.
6. Us a scone cutter to cut out the scone shapes, place on a lightly floured baking tray.
7. Brush with a little of the remaining cream mixture.
8. Bake until golden brown and well risen, (about 12-15 minutes).

