



Lemonade scones

**From Roseann Thompson
– Regional Fundraiser**

This recipe is child-friendly and only requires four ingredients. Serve these light scones with jam and clotted cream (and butter if you do everything to excess, like me!).



Ingredients:

400g (14oz) self-raising flour
175ml (6fl oz) double cream

175ml (6fl oz) lemonade
75g (2½oz) sultanas

Method:

1. Preheat the oven to 220°C/Gas Mark 7.
2. Line a baking tray with baking paper.
3. In a large bowl, mix all the ingredients into a dough.
4. Tip the mixture onto a lightly floured surface and knead briefly to bring it together.
5. Pat the dough into an even 2cm thickness, then use a cookie cutter to cut out 12 scones. Arrange them on the baking tray.
6. Bake for 12–15 minutes, until golden and risen.
7. Cool on a wire rack and serve.

Find more recipes for your Time for a Cuppa at dementiauk.org/tfac



Best ever blondies

From **Time for a Cuppa**



Hi, I'm Bessie and my daddy got dementia when I was five. My favourite thing to do is bake and I love taking part in Time for a Cuppa and raising money for Dementia UK.

During lockdown, I created my cookbook called Bessie Bakes, and this is one of the recipes from it – I hope you like it! These blondies are best served warm.

To read more about Bessie's family and how a specialist Admiral Nurse is helping them with her dad's dementia, please see the 'Why your fundraising matters' card in your fundraising pack.

