

Lineker's Larder WW2 Carrot Scones and Homemade Lemonade

Carrot Scones

Ingredients:

- ★ 240 grams self-raising flour
- ★ 2 tbsp butter (or margarine)
- ★ 150 grams sugar
- ★ 170 grams grated carrot
- ★ A few drops of vanilla essence
- ★ Raspberry, Strawberry or Blackcurrant jam

Method:

- 👩 Pre-heat the oven to gas mark 6 / 200°C. Grease a baking tray.
- 👩 Leave the butter out so that it becomes nice and soft to work with - this makes it easier to mix in the sugar. Beat these until they are light and creamed.
- 👩 Add in the grated carrot, a bit at a time. It won't look like the prettiest thing in the world – but stick with it.
- 👩 Add in the vanilla.
- 👩 Slowly add the sifted flour. The more you beat, the more moisture the carrots will release to bind the mixture together. You will be left with a ball of sticky carrot-flecked dough.
- 👩 Pinch and roll the desired amount between your hands. This recipe should make around 12 scones.
- 👩 Place on baking tray and sprinkle with a little sugar (optional). Cook in the center of the oven for about 20 minutes.
- 👩 Once firm on top and at the sides, remove from the oven and cool before serving with your choice of jam.



Homemade Lemonade

Ingredients:

- ★ 3 lemons
- ★ 2 oz / 55g granulated sugar
- ★ 2 pints of boiling water

Method:

- 👩🍳 Peel the rind from the lemons and cut them into 1cm slices.
- 👩🍳 Place the lemon rinds in a bowl and sprinkle the sugar over them. Let this stand for about an hour.
- 👩🍳 Boil the water and then pour over the sugared lemon rinds. Allow this mixture to cool and then strain.
- 👩🍳 Squeeze the lemons into another bowl. Pour the juice through a sieve into the sugar mixture. Stir well, pour into a jug and pop it in the fridge. Serve with ice!

