We all love scones, right? They’re light and fluffy, and when you top them with jam and cream, they’re absolutely perfection. These air-fryer scones make them easier to make, and even easier to eat.

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- 3 cups self-raising flour
- 1 cup thickened cream
- 1 cup lemonade

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1. In a large bowl, place the flour and make a well. Pour in the cream and the lemonade. Stir to combine. Place onto a floured surface and knead until smooth.
2. Divide the dough into 16 even parts and shape into scones. Place a square of baking paper into the base of your air fryer, and then place 4-8 scones, depending on the size of your air fryer. Cook at 180ºC for 15 minutes. Remove and eat warm. If they’re not cooked through at 15 minutes {every air fryer varies, put on for 2 minute intervals until cooked through}.
3. Serve with lashings of jam and cream.