

Scott's Blueberry-Lemon Scones with Lemon Glaze

Ingredients:

2 cups flour
1/3 cup sugar
2 tsp. baking powder
¾ tsp. salt
1 tbsp. lemon zest
10 tbsp. very cold butter (1¼ sticks), diced into cubes
½ cup heavy cream
1 egg
6 oz. blueberries
¾ tsp. vanilla extract

Egg Wash:

1 egg with 2 tbsp. milk or cream

Lemon Glaze:

¾ cup of powdered sugar
2 tbsp. fresh lemon juice
1 lemon, zest finely grated

Instructions:

Preheat the oven to 400° F. Line sheet pan with parchment paper.

In a bowl combine flour, sugar, salt, baking powder, and lemon zest. Add butter and work by hand until dough resembles a chunky meal. Butter pieces should be the size of peas. In a small bowl whisk together the cream, the egg and vanilla extract. Create a well in the center of the dry mixture and pour wet mixture in the well. Add the blueberries into well.

Gently mix with a fork or Danish whisk until combined, and then grab dough with floured hands. Turn dough out onto a floured surface. Shape dough into a square, cut into 4 squares and then cut the squares into triangles. You will have 8 triangles. Place the cut scones on a baking sheet lined with parchment paper. Brush each scone lightly with the egg wash.

Pop the tray of scones into the freezer for 5 mins to firm up, (or fridge for 15 mins) and then bake for 20-25 mins until golden brown.

Meanwhile, mix up the glaze. Add the sugar and lemon juice in a small bowl, and whisk until smooth. Dip a fork in the glaze and then drizzle it over the scones while still on the baking sheet, running the fork back and forth until scone is lightly covered with the glaze.