



# Lemon Raspberry Scones

Makes: 12 scones

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes

For the Scones:

- 1 cup heavy cream
- 8 tbsp butter
- 2 cups all purpose flour
- 6 tbsp sugar
- 1 tbsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- Zest of 1 medium size lemon
- 1/2 cup fresh raspberries

For the Glaze:

- 2 cups powdered sugar
- 3 tbsp milk or half and half
- 1 tbsp fresh lemon juice

For the Scones:

Preheat the oven to 400°F. Line a sheet pan with parchment paper (you'll need 2 sheet pans for smaller scones). Set an oven rack on the middle level of the oven.

Measure 1 cup heavy cream and place in the freezer while proceeding with the recipe. (You want the cream to be in the freezer 10-15 minutes.)

Place butter in a microwave safe bowl, cover with a paper towel and heat on high for 1 minute. If not completely melted, return to microwave for 10 second intervals till melted. Set aside to cool a bit while prepping other ingredients.

Whisk flour, baking powder, baking soda, sugar, lemon zest and salt in a medium-size bowl. Stir to combine.

After heavy cream has been chilled in the freezer for 10-15 minutes, combine it with the melted butter. Stir with a fork until butter forms small clumps or globules (see the picture above in the post).

Add butter/cream mixture to dry ingredients and stir with rubber spatula until all flour is incorporated and batter pulls away from sides of bowl. The batter will be very thick, like a cookie dough. Don't over mix it, but you do make sure all the little flour bits are incorporated.

Break each raspberry in half and sprinkle them evenly over the top of the batter. Stir once or twice, gently to mix the berries throughout the dough.

Spray a cookie scooper or large spoon with non-stick cooking spray. Scoop up scones in mounds onto prepared pan. When you scoop, try to get some of the raspberries into each portion. Space the scones at least 2-inches apart to allow for some spreading.

Refrigerate scones for at least 15 minutes or up to an hour. If you don't have room for 2 sheet pans in your refrigerator, put them all on one to chill. Then separate before baking.

Bake for 18-22 minutes or until light golden brown. Transfer to a wire cooling rack.

For the Glaze:

While the scones are baking, make the lemon glaze. Combine the powdered sugar, milk (or half and half) and lemon juice in a medium-size bowl. Whisk well until smooth to make a thick, but spoonable glaze. (If glaze is too thin, add a bit more powdered sugar, if too thick add a little more cream.)

Place a sheet pan or piece of foil under the cooling rack and spoon the glaze over scones to cover completely, allowing any excess to drip onto the sheet pan or foil.

If you can wait, let scones sit for 15 minutes to let glaze set before serving.

*Recipe from The Cafe Sucre Farine*