



Lemon Scones

Makes: 8 scones

Prep Time: 10 minutes Bake Time: 15 minutes

Total Time: 25 minutes

For the Lemon Scone Dough:

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 tbsp baking powder
- 1/2 tsp kosher salt
- 1/2 cup very cold, unsalted butter, cut into small cubes
- 1 large egg, cold
- 1/2 cup very cold heavy cream, half and half, or buttermilk (plus more for brushing the tops)
- 1 tbsp lemon juice
- 1/2 tbsp lemon zest
- Turbinado sugar or sanding sugar (optional)

For the Lemon Glaze:

1 cup powdered sugar

1 tbsp grated lemon zest

2-4 tbsp lemon juice

Preheat the oven to 425°F. Line a baking sheet with parchment paper or a silicone baking mat.

In a large bowl whisk together the flour, sugar, baking powder, and salt, until well combined. Add the pieces of cold butter into the dry ingredients. Cut the butter into the dough using a pastry cutter or a fork until the texture is coarse meal.

Lightly whisk together the heavy cream (or half and half or buttermilk), the egg, lemon zest, and lemon juice together. Add the wet ingredients into the bowl with the dry ingredients and stir just until combined. Do not over-mix.

Lay the dough out on a lightly floured work surface and lightly knead with a lightly floured hand about 4 times. Be gentle so that you do not overwork the dough. Pat the dough out to an 8 or 9 inch circle (about 1 inch thick) and cut into 8 triangle shaped pieces.

Gently transfer the scones onto the prepared baking sheet. Brush lightly with cream and sprinkle liberally with turbinado sugar or sanding sugar, if desired. Bake for 12-15 minutes until golden brown. Allow the scones to cool completely before glazing.

Make the lemon glaze by whisking the powdered sugar and lemon zest with the lemon juice little by little until you have a thick but pour-able consistency.

Store leftovers completely cooled in an airtight container for up to 2 days or wrap cooled scones in plastic wrap or in a ziplock freezer bag and store in the freezer for up to 3 months. Refresh in the oven at 300°F until warmed through.

Recipe from Baker Bettie