

Blueberry-Lemon Scones

Prep Time: 30 minutes

Cook Time: 25 minutes

Total Time: 55 minutes

Yield: 8 scones

Ingredients: For the scones

- 2 cups all-purpose flour, plus more for work surface
- 1/2 cup granulated sugar
- 2 1/2 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 8 Tbsp (4 oz), unsalted butter, cold (even frozen)
- 1/2 cup, heavy cream
- 1 large egg
- 1 1/2 tsp pure vanilla extract
- 1 heaping cup fresh (firm) blueberries (frozen is okay, too, but do not thaw them)
- Zest from 1 whole lemon
- 1 whole egg
- 1 tsp of heavy cream
- 1 tsp of fresh lemon juice
- Turbinado cane sugar or brown sugar

Ingredients: For the lemon glaze (optional)

- 1 cup powdered sugar
- 1 Tbsp of lemon juice, freshly squeezed, more or less, depending on the desired consistency.
- 1 tsp lemon zest

Method

1. Preheat oven to 400°F. Grease a baking sheet with unsalted butter (or use parchment paper instead, if desired) and set aside.
2. Whisk flour, sugar, baking powder, cinnamon and salt together in a large bowl.
3. Grate the frozen butter using a box grater directly into flour mixture; or cut butter into 1/2" pieces, add the butter to the flour mixture and blend with a pastry cutter until pea size pieces remain.
4. Whisk heavy cream, egg and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the blueberries, add the lemon zest and mix with a fork until the dough starts to come together.
5. Lightly flour a clean work surface, pour the mixture onto the surface and work dough into a ball as best you can. Dough may be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more tablespoons heavy cream.
6. Press into an 8-inch disc and with a sharp knife cut into 8 equal wedges.
7. Place the wedges on the prepared baking sheet.
8. Put in the refrigerator for 15 minutes.
9. Remove from the refrigerator, brush the scones with egg/heavy cream mixture. (Sprinkle with Turbinado cane sugar or brown sugar or drizzle with a lemon glaze after baking.)
10. Place in preheated oven and bake for 22-25 minutes or until golden brown around the edges and lightly browned on top.
11. Remove from the oven and cool before topping with lemon glaze.
12. To prepare lemon glaze, combine confectioner's sugar, lemon juice and lemon zest in a small mixing bowl. Whisk until smooth. Drizzle over scones.