

SPRING LEMON BLUEBERRY SCONES WITH A LEMON GLAZE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

2 cups all-purpose flour, plus more for hands and work surface
6 tablespoons granulated sugar
1 tablespoon fresh lemon zest, about 1 lemon
2 ½ teaspoons baking powder
½ teaspoon salt
½ cup unsalted butter, frozen
½ cup heavy cream plus 2 tablespoons for brushing
1 large egg
1 ½ teaspoons pure vanilla extract
1 heaping cup fresh or frozen blueberries (do not thaw)
Coarse sugar for topping

Lemon Icing:

½ cup confectioners' sugar
1 ½ tablespoons fresh lemon juice (about 1 medium lemon)

Directions:

- Whisk flour, sugar, lemon zest, baking powder, and salt together in a large bowl
- Grate the frozen butter using a box grater, add it to the flour mixture and combine with a pastry cutter, two forks or your fingers until the mixture comes together in pea-sized crumbs
- Place in the refrigerator or freezer as you mix the wet ingredients together
- Whisk ½ cup heavy cream, the egg, and vanilla extract together in a small bowl
- Drizzle over the flour mixture, add the blueberries, then mix together until everything appears moistened
- Pour onto the counter and, with floured hands, work dough into a ball as best you can
- Dough will be stick but if it's too sticky, add a little more flour
- If it seems too dry, add 1-2 more tablespoons heavy cream
- Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into eight wedges
- Brush scones with remaining heavy cream and for extra crunch, sprinkle with coarse sugar (you can do this before or after refrigerating in the next step)
- Place scones on a plate or lined baking sheet and refrigerate for at least 15 minutes

- Meanwhile, preheat oven to 400 degrees F
- Prepare a large baking sheet with parchment paper or silicone baking mat
- After refrigerating, arrange scones 2-3 inches apart on the prepared baking sheet
- Bake for 22-25 minutes or until golden brown around the edges and lightly browned on top
- Remove from the oven and cool for a few minutes before topping with lemon icing
- For the icing: whisk the icing ingredients together and drizzle over the warm scones
- Leftover iced or un-iced scones keep well at room temperature for 2 days or in the refrigerator for 5 days