

## Lemon Basil Scones

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<http://www.godsgrowinggarden.com/>

2 tablespoons chopped lemon basil (washed and patted dry)

1/3 cup butter

1 3/4 cups flour

5 tablespoons cream

1 egg

2 1/2 teaspoons baking powder

1/4 cup sugar

lemon rind (a couple teaspoons worth)

2 tablespoons lemon juice

1/2 teaspoon salt

extra granulated sugar for sprinkling on top

Prepare the basil as listed above. In a large mixing bowl, combine the flour, sugar (1/4 cup), lemon rind, baking powder and salt - stir until combined. Cut the butter into the flour mixture until it is crumbly. In a small bowl lightly whisk the egg and cream together. Add the egg/cream and lemon juice to the dry ingredients and stir. Finally stir in the chopped basil (see top left picture above). Form the dough into a ball with your hands and on a lightly floured surface gently knead/work the dough just until smooth (or until it resembles the picture above on the right). Roll the dough into a cylindrical shape & cut into 5 equal puck chunks. Form each dough chunk into a square & roll it to about 3/4 inch thickness on a lightly floured surface (repeat for all 5 chunks). Cut each rolled square dough chunk diagonally to make a triangle shape (see picture below) (this will make a total of 10 scones).

Place on a parchment lined cookie sheet and sprinkle (or dredge) each scone with extra sugar (see picture below). Bake in a preheated 400 degree oven for 10 to 12 minutes (or until desired doneness is achieved) - Be careful NOT to bake too long - then they will be too dry.

For extra lemony flavor you may drizzle lemon glaze on top of each scone

### LEMON GLAZE

2 1/2 tablespoons butter (melted and cooled to lukewarm)

1+ cups powdered sugar

Juice from 1/2 lemon

Stir the butter and lemon juice together. With an electric mixer slowly blend the powdered sugar into the melted butter - only adding 1/2 cup of sugar at a time. (NOTE: The reason why you only add 1/2 cup of sugar at a time is because you don't want the glaze to become too stiff.). With a spoon drizzle some glaze on top of each scone.

Serve plain or with a little jam; with tea and/or coffee & ENJOY!

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