

Blueberry-Lemon Scones

Yield: 8 scones

Ingredients:

1½ cups plus 2 tbsp. all-purpose flour

¼ cup sugar

2 tsp. baking powder

Pinch of salt

zest of one lemon

1 cup blueberries (frozen may be easier to incorporate)

1 cup heavy cream

2 tbsp. butter, melted

Additional sugar for sprinkling (optional) (I used sugar in the raw.)

about ⅔ cup powdered sugar

juice of 1 lemon

Directions:

Preheat the oven to 375° F. Line a baking sheet with parchment paper or a silicone baking mat. Combine the flour, sugar, baking powder and salt in a medium bowl; stir to combine. Toss in the lemon zest and blueberries and stir to blend. Add the heavy cream to the flour mixture, stirring just until a dough forms and the dry ingredients are incorporated. Knead the dough very briefly with well floured hands to ensure even mixing. (If you are using fresh blueberries, you will not want to knead or your dough will become blue so just shape the dough into a rectangle.)

Shape the dough into a 4-inch by 8-inch rectangle on your prepared baking sheet. Now cut the the rectangle in half. Cut each half into half and then each section into triangles by cutting them diagonally. Space out each triangle onto the baking sheet to insure even browning. You may freeze them at this point. I put mine in the freezer on the baking sheet until frozen and then place them in a resealable freezer bag for future baking.

When ready to bake brush lightly with the butter and sprinkle with additional sugar.

Bake for 15-20 minutes (about 30 if frozen) or until lightly golden brown.

If desired combine the powdered sugar and lemon juice to make a glaze. Drizzle over hot scones. Enjoy!

*If you prefer not to shape your scones you can also just scoop them out using a large scoop, dropping rounds of dough onto the prepared baking sheets.

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