

BLUEBERRY LEMON SCONES

(adapted from food network)

The Cooks Next Door

2 c. all-purpose flour
1 Tb. baking powder
1/2 tsp. salt
2 Tb. sugar
5 Tb. unsalted butter, cold, cut in chunks
1 c. heavy cream, plus more for brushing the scones
1 c. fresh or frozen blueberries
1 Tb. fresh lemon zest

Lemon Glaze

1/2 c. freshly squeezed lemon juice
2 c. confectioners' sugar, sifted
1 lemon, zest finely grated
1 Tb. butter, melted

Preheat the oven to 400 degrees F.

Sift together the dry ingredients. Using 2 knives or a pastry blender, cut in the butter to coat the pieces with the flour. The mixture should look like coarse crumbs. Stir in the lemon zest. Make a well in the center and pour in the heavy cream. Fold everything together just to incorporate; do not overwork the dough. Fold the blueberries into the batter. Take care not to mash or bruise the blueberries because their strong color will bleed into the dough.

Press the dough out on a lightly floured surface into a rectangle about 12 by 3 by 1 1/4 inches. Cut the rectangle in 1/2 then cut the pieces in 1/2 again, giving you 4 (3-inch) squares. Cut the squares in 1/2 on a diagonal to give you the classic triangle shape. Place the scones on an ungreased cookie sheet and brush the tops with a little heavy cream. Bake for 15 to 20 minutes until beautiful and brown. Let the scones cool a bit before you apply the glaze.

For the glaze, combine the lemon juice, sugar, zest, and melted butter. Whisk to incorporate and remove any lumps. Drizzle on warm scones.