



Blueberry Scones with Lemon Frosting

Makes 8 large scones

Ingredients

2 cups all-purpose flour (240 grams)
1 tablespoon baking powder
1/2 teaspoon salt
2 tablespoons sugar
5 tablespoons cold butter (plus another 1 tablespoon for the lemon frosting)
1 cup heavy cream (plus a few more tablespoons for brushing the top of the scones)
1 cup blueberries (fresh or frozen)
Zest of 1 lemon
Juice of 1 lemon (approx. 1/4 cup)
2-3ish cups powdered sugar

Directions

1. Preheat oven to 400°F
2. Mix together the flour, baking powder, salt and sugar.
3. Using a pastry blender or two forks, cut the butter into the flour mixture until it resembles coarse crumbs. Then, fold in the blueberries gently to avoid mashing them.
4. Make a well in the center of the flour/blueberry mixture and add 1 cup of heavy cream.
5. Fold everything together just to incorporate. The mixture will be sticky and crumbly.
6. Turn out onto a lightly floured work surface and press into a 12"x3" rectangle.
7. Cut the rectangle into four 3"x3" squares. Then, cut the squares in half diagonally to create eight triangles of equal size. This creates a pretty decent sized scone. If you prefer smaller scones, cut each square in half again to create a total of sixteen triangles of equal size.
8. Place the scones on a parchment-lined baking sheet. Do not grease the parchment.
9. Brush the top of the scones with more heavy cream.
10. Bake at 400°F for 18-20 minutes. Once done, remove from oven and place on cooling rack. Let the scones cool at least 30 minutes before you apply the frosting.
11. Mix together the lemon juice and one cup of powdered sugar. Then whisk in the melted butter and lemon zest. At this point, keep adding powdered sugar until you get the frosting consistency that you want. You can always add some milk to thin it out if you add too much powdered sugar.
12. Put the cooling rack on top of the baking sheet so that it can catch the extra frosting that runs off the sides of the scones.
13. Spoon the frosting over each scone and spread over the top with the back of the spoon.