

Lemon Scones

Quilt and Café

January 28, 2020

Ingredients:

2 1/2 cups all-purpose flour

1/3 cup sugar

1 1/2 tsp. cream of tartar

3/4 tsp. baking soda

1/4 tsp. salt

3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into small pieces

2.5 tsp. grated lemon zest (divided)

1 large egg

5 Tbsp. lemon juice (divided)

2 Tbsp. milk or cream (optional)

2 cups confectioners' sugar

Method:

Preheat the oven to 400°. Lightly flour a clean work area where you can form your dough. In a large bowl, mix the flour, sugar, cream of tartar, baking soda and salt until combined. Add the butter pieces and rub it in to the flour mixture until it resembles a coarse meal.

Mix in 2 tsp. of the grated lemon zest. Whisk the egg and 2 Tbsp. of lemon juice together in a separate bowl and add it to the flour mixture; stir just until blended. Turn dough out onto the lightly floured surface and knead gently until smooth. Divide the dough in half. Pat each half into a 3/4 inch thick round. Cut each round into 6 wedges.

Place the wedges on a parchment lined baking sheet. Brush the tops of the scones with milk or cream. Bake until golden brown about 10-12 minutes.

Once cool, glaze them with 2 cups of confectioners' sugar mixed with 2-3 Tbsp. of lemon juice and the 1/2 tsp of reserved lemon zest. Enjoy!