

Lemon Blueberry Scones

Poetry & Pies

prep time: 15-20 minutes

bake time: 25-30 minutes

total time: 50 minutes

servings: 6-8



Ingredients

for the scones

- 2 $\frac{3}{4}$ cups (374g) all-purpose flour, spooned and leveled
- 2 teaspoons (10g) baking powder
- $\frac{1}{2}$ teaspoon (3g) salt
- $\frac{1}{2}$ cup (100g) granulated sugar
- 1-2 tablespoons (6-12g) finely grated lemon zest
- 12 tablespoons (168g) very cold, unsalted European style butter, cut into cubes
- $\frac{1}{2}$ cup (95g) blueberries, fresh or frozen (do not thaw if using frozen)
- 1 cup (232g) cold heavy cream

to finish (optional)

- 1 large egg, room temperature
- 1 tablespoon (14g) water or milk
- coarse or granulated sugar

for the glaze

- 1 cup (130g) powdered sugar
- 2-4 tablespoons (30-60g) fresh lemon juice

Instructions

1. Preheat your oven to 375F/190C. Dice your butter and place back in the fridge until ready to use.

2. Use a [microplane zester](#) to zest the lemons finely. Stir the zest with the sugar in a small bowl until fragrant–this brings out the oils and creates a brighter lemon flavor.
3. Sift and whisk together the flour, baking powder, and salt in a large bowl. Sifting isn't necessary, but it helps create a more tender crumb. Whisk in the lemon sugar.
4. Using your (clean) fingers (or a [pastry blender](#), but I think fingers work best here), blend the butter in, smashing the cubes into the flour. You want the pieces to be no larger than small peas or shredded parmesan cheese–but a lot of the butter will be even smaller by this point. Use a rubber spatula to scrape any large bits of dough or butter stuck to your hands back into the bowl.
5. Add the blueberries and gently toss the mixture to evenly distribute.
6. At this point, freeze the dough for 5-10 minutes. This is my own little addition to the recipe, but it really makes a difference. Smashing the butter with your hands or even a pastry blender still warms it up. Freezing the dough for just a few minutes resolidifies the butter and ensures it won't melt too quickly or cause the dough to spread during baking.
7. Stir in the cold heavy cream. Be very careful to only stir until the flour is combined. If you see a few bits of dry flour, you can pat those into the dough in the next step.
8. Turn the dough out onto a clean surface and gently pat it into a disc at least 1" thick (avoid having it significantly thicker though). Cut into 6 wedges. You can cut it into 8, but should do no more than that. Double the recipe if you'd like to make a larger batch.
9. Arrange the wedges on a [parchment](#) lined baking sheet, at least 2" apart.
10. Optionally, finish with an egg wash. Whisk together the egg and water or milk and gently brush each scone with some (you won't use all of the wash unless you double the recipe). Sprinkle with some coarse sugar.
11. Bake for 25-30 minutes (less if you cut your disc into 8 pieces), until matte in appearance and the tops begin to turn golden.

12. When the scones are nearly done baking, make the glaze. Simply stir together the powdered sugar and lemon juice until about a consistency between hot fudge and chocolate sauce (not too thick, not too thin).

13. Let the scones cool for a 5-10 minutes, then drizzle with the glaze. You can also cool them completely, to make the glaze more prominently (which is what I did in my photos—glazing warm scones makes it soak in a bit).

Enjoy with your morning coffee!

Store leftovers in an airtight container. They should last 3-5 days, if well-sealed. It's highly recommended to warm leftovers in an oven or toaster oven.