

Blueberry Scones with Lemon Glaze



Ingredients

For the Scones

- 4 cups all-purpose flour
- 6 tablespoons sugar
- 4 ½ teaspoons baking powder
- ½ teaspoon Kosher salt
- 10 tablespoons unsalted butter, super-cold, diced
- 2 large eggs
- ¾ cup super-cold milk
- 2 cups blueberries

For the Lemon Glaze

- 1 cup confectioners' sugar, sifted
- 1 teaspoon lemon zest
- 1 tablespoon fresh lemon juice

Steps

1. In a large bowl whisk together flour, sugar, baking powder and salt. Cut in the butter being careful not to over-handle the dough. You don't want the heat of your hands to melt the butter. The mixture should look like coarse bread crumbs.
2. In a small bowl whisk together eggs and milk.
3. Pour the milk mixture into the bowl with the flour/butter. Mix until just combined. Try not to touch it too much.
4. Lightly flour your counter/board and dump dough out. Carefully fold in the blueberries trying not to crush them (this is so hard!!). Form dough into a long rectangle. Transfer dough to a piece of parchment paper and wrap. Refrigerate dough for an hour.
5. Preheat oven to 375°F. Remove dough from fridge. Prepare a baking sheet pan with parchment paper. Cut the scones into triangles (you should get a least one dozen). Space them out a bit and bake. While the scones bake, make the glaze. In a small bowl combine the confectioner's sugar, juice and zest together until there are no lumps. If it's too dry add more lemon juice one teaspoon at a time.
6. Scones take about 15 - 20 minutes in the oven. They should turn light golden brown around the edges. Glaze scones only when they have **fully** cooled.

*These are best eaten within a few days of baking. Make sure to store in an airtight container.