

Lemon Raspberry Scones

- 2 cups flour
- 1 TBLS Baking Powder
- 1/2 tsp Baking Soda
- 1/2 tsp Salt
- 1/2 cup granulated sugar

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- 1/2 cup butter (*melted, then cooled*)
 - 1 cup whipping cream
 - 1 tsp vanilla extract
 - 2 tsp fresh lemon juice
 - zest of one (1) lemon



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- 3/4 cup fresh raspberries (*each berry pulled into halves*)

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- Parchment paper
 - **Optional: lemon glaze** (*recipe below; ingredients are fresh lemon juice & powdered sugar*)

(Recipe makes about 12 scones)

Preheat oven to 400°f

Melt butter in microwave, then set aside to cool.

Chill whipping cream in small bowl in freezer for 10 - 15 minutes (do not freeze).

Line sheet or cookie pan(s) with parchment paper.

In medium sized bowl, mix together all dry ingredients.

Remove whipping cream and bowl from freezer. Into bowl pour cooled but still melted butter into cream; stir until butter forms small clumps. Then add vanilla, lemon juice, and zest of one lemon. Mix to combine and distribute all ingredients.

Add wet ingredients to dry ingredients; stirring only until dry and wet mixtures are just combined. (*the key to fluffy scones is to NOT over-work batter mixture.*)

Sprinkle halved raspberries over batter. Very gently mix raspberries into batter, trying to NOT crush them, until just distributed evenly.

Using an ice-cream scoop or 2-Tablespoon measuring spoon, place heaping mounds (about 4 TBLS) of batter onto parchment paper that is on pan, leaving room between mounds for scones to spread as they bake.

Chill pan(s) of batter mounds in refrigerator or freezer for at least 15 minutes. (chilling scoops of batter helps scones set and prevents too much spreading as they bake)

Place pan(s) of chilled scones into pre-heated 400°f oven. Bake for 18 - 22 minutes, until golden brown and top of scone bounces back when slightly pressed.

Remove scones from oven. Slide parchment paper with scones onto wire rack to cool.

Optional Lemon Glaze recipe:

While scones are baking, place one (1) cup of powdered sugar into small mixing bowl. Adding one teaspoon of fresh lemon juice to sugar at a time, whisking between additions until mixture resembles slightly runny frosting.

You can adjust final glaze by adding small amounts of sugar or juice, depending on what you need to produce desired results. You'll want a consistency to be able to drizzle over slightly warm or cooled scones that will hold a line without spreading out too much.

