

BLUEBERRY SCONES

These blueberry scones are delicious and freeze well. Great for a brunch gathering. You can easily change the flavor by using unsweetened dried fruit such as cranberries, fig pieces, cherries, etc...



Blueberry scones

Ingredients;

- 2 cups all-purpose unbleached flour
- 3 TBSL sugar
- 1 TBSL coarse granulated sugar for sprinkling tops
- 1 TBSL baking powder
- 3/4 TSP salt
- 6 TBSL cold unsalted butter, cut into pieces
- 1 1/2 cups fresh blueberries or dried as stated above
- 1 TSP grated lemon zest
- 1/3 cup heavy cream, plus more for brushing tops
- 2 large eggs, lightly beaten

Preheat oven to 400.

In a large bowl, sift together flour, 3 tablespoons sugar, baking powder, and salt. Using a pastry cutter or two knives or pulse a few times in a food processor, cut in butter until the largest pieces are the size of peas. Stir in blueberries and zest.

Using a fork, whisk together cream and egg in a small bowl. Make a well in the center of dry ingredients, and pour in cream mixture. Stir lightly with fork just until dough comes together. Place onto a lightly floured surface, and knead a few times to mix well.

Pat dough into a 6-inch square about 1 1/4 inches thick. Using a

floured knife, cut into four 3-inch squares. Cut squares in half on the diagonal to form eight triangles. You can also use a large round biscuit cutter. Place on a baking sheet lined with parchment paper. Brush tops with cream, and sprinkle with coarse sugar. Bake until golden brown, 20 to 22 minutes.