

Lemon Poppy Seed Scones

with Lavender Glaze

These light and zesty scones are infused with lemon and poppy seeds, topped with a fragrant lavender glaze.

2 C all-purpose flour	1/2 C heavy cream
1/4 C granulated sugar	1 egg
1 T baking powder	1 T lemon zest
1/2 t salt	2 T lemon juice
1/2 C unsalted butter, cold and cubed	1 T poppy seeds

LAVENDER GLAZE:

1 C powdered sugar
2 T Earl Grey Lavender tea (Adagio.com), brewed and cooled
1 t lemon juice

PREPARE SCONES:

Preheat your oven to 400°F. In a large bowl, whisk together the flour, sugar, baking powder, and salt. Cut in the cold butter until the mixture resembles coarse crumbs. In a separate bowl, whisk together the heavy cream, egg, lemon zest, and lemon juice. Add the wet ingredients to the dry ingredients and mix until just combined. Fold in the poppy seeds.

Turn the dough out onto a lightly floured surface and shape into a circle about 1 inch thick. Cut into 8 wedges and place on a baking sheet lined with parchment paper. Bake for 15-18 minutes, or until golden brown. Let cool on a wire rack.

PREPARE LAVENDER GLAZE:

In a small bowl, whisk together the powdered sugar, brewed Earl Grey Lavender tea, and lemon juice until smooth. Drizzle over the cooled scones.