

Lemon Blueberry Scones

with Lavender-Lemon Blueberry Chsck Tea Glaze

These bright and fruity scones are filled with fresh blueberries and zesty lemon, topped with a fragrant Lavender-Lemon Blueberry Chsck tea 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	1/2 C fresh blueberries
1/2 C unsalted butter, cold and cubed	

EARL GREY GLAZE:

1 C confectioners' sugar	brewed and cooled
2 T Lavender-Lemon Blueberry Chsck tea,	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, and lemon zest. Add the wet ingredients to the dry ingredients and mix until just combined. Fold in the fresh blueberries.

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-LEMON BLUEBERRY CHSCK GLAZE:

In a small bowl, whisk together the confectioners' sugar, brewed Lavender-Lemon Blueberry Chsck tea, and lemon juice until smooth. Drizzle over the cooled scones.