

# Lemon Blueberry Scones



## Servings: 8

*2 cups all-purpose flour*  
*1/4 cup sugar, plus 2 tablespoons*  
*1 tablespoon lemon zest*  
*2 1/2 teaspoons baking powder*  
*1/2 teaspoon salt*  
*1/2 cup unsalted butter, frozen*  
*1/2 cup milk, plus 2 tablespoons for brushing*  
*1 large egg*  
*1 1/2 teaspoons vanilla extract*  
*1 cup frozen blueberries*  
*For the Lemon Glaze:*  
*1/2 cup confectioner's sugar*  
*3 tablespoons lemon juice*

In a bowl whisk together all-purpose flour, sugar, lemon zest, baking powder, and salt.

Grate the frozen butter using a box grater. Add the butter to the flour mixture and combine using a pastry cutter until the mixture resembles pea-sized crumbs.

Add 1/2 cup milk, egg, vanilla extract, and blueberries. Mix together until everything appears moistened.

Place the dough on to a lightly floured surface and work the dough into a ball.

Press the dough into an 8-inch disc and with a knife cut the dough into 8 wedges.

Place scones on a baking sheet lined with parchment paper. Brush the tops with the remaining 2 tablespoons of milk. Place the scones in the refrigerator for 15 minutes.

Bake in a 400°F oven for 22-25 minutes or until golden brown.

Remove from the oven and cool for a few minutes.

For the Lemon Glaze:

In a bowl whisk together confectioner's sugar and lemon juice. Brush over the warm scones.

Serve

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Per Serving (excluding unknown items): 301 Calories; 13g Fat (38.7% calories from fat); 5g Protein; 42g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 276mg Sodium; 16g Total Sugars; trace Vitamin D; 138mg Calcium; 2mg Iron; 85mg Potassium; 208mg Phosphorus. Exchanges: .