Blueberry Scones

written by The Recipe Exchange | August 15, 2017

Ingredients

3 1/2 cups flour
2 tablespoons baking powder
1/2 cup + 2 tablespoons unsalted butter
1/2 cup sugar
Pinch salt
1 tablespoon lemon zest , optional
1 1/3 cup whole milk
1 cup blueberries , fresh preferred.
1 egg yolk
1 teaspoon water

Directions

Preheat your oven to 400F Grease a baking sheet.

Mix the flour and baking powder in a large bowl. Cut in the butter, salt, lemon zest, and sugar until the mixture looks like crumbs. Add the milk and berries and gently mix to make a soft dough.

Turn out onto a floured surface. Roll dough (gently!) out to 3/4 inch thickness. Cut into rounds with a cutter or into wedges with a knife. Place the scones on the greased baking sheet.

Mix the egg yolk and water and brush on the tops of the scones. Sprinkle with some sugar crystals, if desired.

Let stand for 15- 20 minutes. If the kitchen is hot put them in the fridge during this time.

Bake for 12 – 15 minutes or until the tops are golden brown.