

# Lemon Scones

Lemon Scones offer a triple burst of lemon flavor, with Candied Lemon Peel, lemon juice, and lemon zest in both the scone and icing. Perfect for weekends, entertaining, or holiday breakfasts, these scones have a bread-like texture, surpassing the dryness of traditional ones. Their sweeter taste pairs wonderfully with a morning coffee.

## Ingredients:

### Scones:

- 2 cups unbleached all-purpose flour
- 1/3 cup granulated sugar
- 1 1/4 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. sea salt
- 1/2 cup salted butter cold (1 stick)
- 8 oz. container Paradise candied lemon peel
- 1 cup buttermilk or soured milk
- 1 large egg
- 1 tbsp. half and half
- 2/3 cup unbleached flour to roll out and knead the scones

### Icing:

- 3 cups powdered sugar
- 1/4 cup half-and-half or as needed
- 1 tbsp. lemon juice
- 2 tsp. freshly grated lemon zest for topping, if desired

## Directions:

### SCONES:

Preheat oven to 400°. Line a cookie sheet with parchment paper. Set aside.

In a large mixing bowl, place flour, granulated sugar, baking powder, baking soda and salt. Stir or whisk well to combine ingredients. Add butter and cut into mixture with a pastry blender until coarse crumbs form.

Add candied lemon peel and stir again to combine. Measure out buttermilk in a small measuring cup. Add vanilla extract and lemon juice and stir to combine.

Pour buttermilk mixture into flour mixture adding only enough to make a soft dough. Measure out about two thirds cup of flour. Sprinkle about a quarter cup on the bread board.

Transfer dough to the floured bread board; sprinkle very generously with some of the flour; work the flour into the dough with your fingers.

Turn dough over about half way and sprinkle with more flour. Turn dough over about half way and sprinkle with more flour.

Continue this pattern and work the flour into the dough with your fingers.



This will take approximately 15-20 seconds to get most of the flour worked into the dough. Pat dough into a 7-inch round about two inches deep. Cut the dough into eighths.

Transfer the scones onto the parchment paper-lined cookie sheet. Combine egg and cream in a small bowl with a whisk.

Brush each scone with egg/cream mixture. Bake at 400° for approximately 20 minutes, or until a toothpick inserted in center comes out clean. Remove scones to wire racks and cool approximately 10 minutes before adding glaze. Add glaze and serve.

#### ICING:

In a large sized mixing bowl, whisk half-and-half, powdered sugar and lemon juice until smooth. Set scones on wire cooling rack. Pour icing over top of each scone. Sprinkle immediately with grated lemon zest after glazing each scone. Let glaze set for 5-10 minutes before serving. Serve.

NOTE: You will not need all of the egg wash.

NOTE: My scones took 23 minutes to cook completely.

NOTE: I sprinkle the knife with flour before cutting the scone dough into eighths to prevent the dough from sticking.

NOTE: This is not the traditional way to make scones which usually turn out dense and dry. Mine have a softer, bread-like texture and are sweeter than regular scones.

NOTE: To sour milk: measure half-and-half or whole milk into a measuring cup. Add about a tablespoon of vinegar and allow mixture to sit out on counter for about 5 minutes to thicken before using in recipe.