

Blueberry Lemon Scones

Makes 6-7 Scones

Preheat oven to 375°

Ingredients:

1 ½ cups all-purpose flour

1 teaspoon baking powder

½ teaspoon sea salt

½ cup of superfine sugar (caster sugar) *see note above

½ cup butter (1 stick) cold cut into approx. ¼" cubes

1/2 -3/4 cup blueberries

1/2 cup milk

zest of one lemon-keep the rest for the icing.

Icing:

½ cup powdered sugar

Juice from one lemon

In a large bowl combine flour, baking powder, salt, and sugar. Whisk to combine. Add diced butter. With your fingers mash the butter into the flour mixture until the butter is pea sized and evenly distributed. Add the blueberries and lemon zest toss to distribute then add the milk. Using wet hands fold the dry dough into the liquid until it just starts to come together. Dump it out on to a lightly floured surface. Without too much handling press the dough down so that you have an even height of about 1 1/2" thick. Using a 2 ½" biscuit cutter, cut out As many scones as you can. Pull the remaining scraps together into another single piece of dough and continue to cut out the remaining scones. Position them onto a parchment-lined baking sheet 2" apart. Bake for 13-15 minutes or until the tops are slightly brown at the edges.

Cool on racks for 5 minutes while you make the icing.

Icing:

Into a small bowl add the powdered sugar. Squeeze the lemon juice over the sugar and whisk to remove any lumps. Dip the scones into the bowl topside first

and then place the scone on the rack to finish cooling. Best eaten the day they are baked.

You can freeze them too for up to 3 months. Just be sure to bake them 5 minutes longer.