

Lemon Scone

Ingredients

Unsalted Butter	1/2 cup (chilled, cut in cubes)
All Purpose Flour	3 cups
Sugar	1/3 cup
Lemon Zest	2 lemons
Salt	1/2 tsp
Baking Powder	1 Tbsp
Eggs	3 + extra for egg wash
Whipping Cream	3/4 cup
Vanilla Extract	1 tsp

1. Mix all dry ingredients – flour, sugar, lemon zest, salt, baking powder in a bowl.
2. Use a dough cutter, mix butter with all dry ingredients, until the mixture is in coarse crumbs.
3. Mix eggs, whipping cream and vanilla extract together.
4. Add the wet ingredients into the flour mixture, mix into a dough with hands.
5. With a rolling pin, roll the dough to 1 1/2” thick. Use a round cookie cutter or use a knife to cut dough into 8 pieces. You can store these scone dough in freezer for up to 2 weeks.
6. Place the dough onto a baking sheet, brush the top with egg wash and sprinkle coarse sugar.
7. Bake at 350°F for 30 - 35 minutes, or until golden brown.