

Ingredients for the Lemon Curd:

1/3 cup sugar
2 teaspoons cornstarch
2 teaspoons lemon zest (finely shredded
lemon peel)
¼ cup lemon juice
¼ cup butter
1/2 teaspoon vanilla
2 eggs

**Ingredients for the Scones:**

2 cups all purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/3 cup butter
3/4 cup milk
1 teaspoon vanilla
1/4 cup sugar

Directions:

1. For the Lemon Curd: Zest and juice two (small) lemons. Beat two eggs.
2. In a saucepan combine sugar and cornstarch. Pulverize to remove lumps.
3. Over medium heat, stir in lemon peel and lemon juice. Add butter and vanilla.
4. Cook and stir until thick and bubbly.
5. Stir half the lemon mixture into eggs to temper. Pour egg mixture back into pan.
6. Cook and stir vigorously for 2 minutes more. Cover and allow to cool.
7. For the Scones: Preheat oven to 425(F).
8. Combine flour, baking powder, salt and sugar.
9. Cut in butter until mixture resembles coarse crumbs. Create a "well" in the center of the mixture. Add milk and vanilla. Stir just until moistened.
10. Turn dough on lightly floured surface. Pat out to ½ inch thickness and cut into circles.
11. Place on a non-stick cookie sheet. Brush tops with half n' half.
12. Bake at 425 (F) for 10-12 minutes until golden. Makes 12 - 14 small scones.
13. Serve hot scones with room temperature lemon curd and chilled champagne!