

Ingredients for Lemon Scones:

1 cup all-purpose unbleached flour
1 cup white whole wheat flour
1/3 cup sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/2 teaspoon baking powder
1/2 cup cold salted butter
1 tablespoon lemon zest
1 tablespoon lemon juice
1/2 teaspoon vanilla
3/4 cup buttermilk
1 large or extra large egg

Ingredients for Lemon Glaze:

1/2 cup powdered sugar
1 tablespoon lemon juice



Notes: This recipe makes 8 large scones or 16 small scones. You can also use all unbleached all-purpose flour instead of the white whole wheat flour. Store leftovers in an airtight container at room temperature for 2-3 days. Scones freeze well, up to one month.

Directions:

1. Preheat the oven to 350(F). In a bowl, whisk together flour, sugar, salt, baking soda and baking powder. Cut in the butter until mixture resembles coarse crumbs.
2. In another bowl, combine lemon zest, lemon juice, buttermilk, vanilla and egg. Create a well in the center of the dry mixture and add the egg mixture all at once into the dry ingredients. Combine just until dough starts to form. Dough will be sticky.
3. Pile dough on a lightly floured surface. Gently knead a few times, just until the dough holds together.
4. Press dough into a circle, about an inch thick. Cut into 8 wedges for large scones or 16 for smaller scones.
5. Place wedges on a baking sheet and bake at 350(F) for 20-25 minutes, or until edges are lightly browned. Remove from oven and let rest on the sheet for 5 minutes.
6. Prepare Lemon Glaze by whisking powdered sugar and lemon juice.
7. Place scones on a wire rack. For a more penetrating glaze, drizzle glaze over scones while warm. For a more pronounced, decorative glaze, drizzle after scones have cooled.
8. Serve and enjoy.