Lemon Scones with Sour Lemon Glaze

Flaky lemon scones, drizzled with a tangy lemon icing
Yield:

8 scones
Ingredients:

2 cups all-purpose flour
1/4 cup sugar
1/8 teaspoon salt
1 1/2 teaspoons baking powder
1/2 cup (1 stick) cold butter, cut
1 1/2 teaspoons lemon zest*
2 teaspoons freshly squeezed lemon juice
1/2 cup heavy whipping cream
1 egg

Icing Ingredients:

3/4 cup confectioner’s sugar
1 1/2 tablespoons freshly squeezed lemon juice
Yellow food color, optional
Instructions:

1. In a large mixing bowl, whisk together the flour, sugar, salt, and baking powder. Cut in the butter.

2. In a separate bowl, whisk together the lemon zest and juice, cream, and egg.

3. Stir egg mixture into dry ingredients, just until a dough starts
to form. Knead a couple times until the dough holds together.

4. On a lightly floured surface, gently press dough into a circle,

about an inch thick. Cut into 8 wedges (I use a pizza cutter to quickly
and neatly cut the wedges!).

5. Place scones on an ungreased baking sheet, not touching each
other, and bake at 350 degrees for 25 minutes, or until edges are
lightly browned. Remove from oven and let rest on the sheet for 5
minutes.

6. Prepare the icing by mixing the powdered sugar with enough lemon
juice to make a drizzling consistency. Add a drop or two of yellow food
color if desired.**

7. Place scones on a wire rack. Drizzle or brush icing over warm scones. These scones are delicious hot, but I think they taste even better the next day, when the lemon flavor has permeated the scone even more!



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This recipe is from Tammy’s Recipes.