

lemon raspberry scones

ingredients:

2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups whipping cream
3 Tablespoons sugar
1 heaping Tablespoon lemon zest
3 Tablespoons cold butter (sliced thin)
1 pint (possibly more) organic raspberries

glaze:

1 cup powder sugar
zest of half a lemon
1 heaping Tablespoon lemon juice (fresh)

ingredients:

preheat oven to 425. in a medium sized mixing bowl sift together flour, baking powder, salt, and sugar until well combined. stir in lemon zest until evenly incorporated throughout the flour mixture. using your fingers, add a few cold butter slices at a time into flour mixture, and gently work between your fingers until small lumps form (flour should appear slightly lumpy). continue until all butter is added. using a wooden spoon or spatula, stir in whipping cream, just until combined. lightly flour your working surface and hands. remove the dough from the bowl. sprinkle additional flour onto the dough to make it more workable. lightly knead the dough 6 times, adding additional flour (if needed) until a nice dough ball forms. roll out the dough into a large rectangle. disperse fresh raspberries evenly over the dough. fold the dough into thirds (as if folding a trifold letter) to encase the berries. lightly mold the dough into a circle with your hands. transfer dough to a parchment lined baking sheet. using a pizza cutter or knife, score the circle into 8 wedges. bake on the middle rack for 12 - 16 minutes. scones are done when tops are golden brown and a toothpick comes out clean. while scones are cooking, prepare the glaze by mixing lemon juice, zest and powder sugar together (you may add more juice or sugar depending on desired consistency). let scones completely cool before piping the glaze. best eaten the same day or made the night before the following morning's breakfast.