

Lemon Blueberry Scones

Chef Jenn Magrey

Ledyard Winter Farmers Market

2 cups flour

¼ cup granulated sugar

2 1/2 tsp baking powder

1/2 tsp salt

1/2 cup butter cold and cubed

1 cup fresh or frozen not thawed blueberries

1/2 cup buttermilk

Zest and juice from one lemon

1 large egg- beaten

1 teaspoon pure vanilla extract

Turbinado sugar, for sprinkling

Preheat oven to 375 degrees.

Line a baking sheet with parchment paper. Whisk together flours, granulated sugar, baking powder, and salt in a large bowl. Cut in butter with a pastry cutter, or rub in with your fingers, until mixture has the texture of coarse meal. Stir in blueberries.

In another bowl, whisk together buttermilk, lemon juice lemon zest, 1 egg, and the vanilla.

Drizzle over flour mixture and **stir lightly with a fork** until dough comes together but a small amount of flour remains in bowl. ****Never over work or over mix a scone batter/dough. They will become chewy and dense.**

Gently knead dough once or twice in the bowl with a rubber spatula just to incorporate all flour.

Either remove from the bowl and pat the dough into a 1-inch-thick round. Cut into 12 wedges.

Transfer to prepared baking sheet. Brush with a milk wash, and sprinkle with turbinado (raw) sugar. Bake until golden brown and cooked through, about 22 minutes. Transfer scones to wire racks to cool.

OR if you want, you can use a scoop and make into 1/2 cup mounds and brush with milk, sand with sugar and bake. ENJOY!