

BLUEBERRY SCONES WITH LEMON GLAZE

Chefsville
kids

COOKEE'S TOOL KIT

2 forks or pastry blender
Parchment paper or
flexible cutting board
Pastry brush
Ruler Whisk
Oven mitts
Medium sized bowl
Measuring cups and
spoons
Wooden spoon or
spatula
Baking sheet or cake pan
Adult supervision



Ingredients

Blueberry Scones:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 5 tablespoons unsalted butter, cold, cut in chunks
- 1 cup heavy cream, plus more for brushing the scones
- 1 cup fresh blueberries

Lemon Glaze:

- 1/2 cup freshly squeezed lemon juice
- 2 cups confectioners' sugar, sifted
- 1 lemon, zest finely grated
- 1 tablespoon unsalted butter

Directions

1. Preheat the oven to 400 degrees F.
2. Sift together the dry ingredients; the flour, baking powder, salt, and sugar. Using 2 forks or a pastry blender, cut in the butter to coat the pieces with the flour. The mixture should look like coarse crumbs. Make a well in the center and pour in the heavy cream. Fold everything together just to incorporate; do not overwork the dough.
3. Fold the blueberries into the batter. Take care not to mash or bruise the blueberries because their strong color will bleed into the dough.
4. Press the dough out on a lightly floured surface into a rectangle about 12 by 3 by 1 1/4 inches. Cut the rectangle in 1/2 then cut the pieces in 1/2 again, giving you 4 (3-inch) squares. Cut the squares in 1/2 on a diagonal to give you the classic triangle shape. Place the scones on an ungreased cookie sheet and brush the tops with a little heavy cream. Bake for 15 to 20 minutes until beautiful and brown. Let the scones cool a bit before you apply the glaze.
5. Mix the lemon juice and confectioners' sugar together in a microwave-safe bowl. Stir until the sugar dissolves. Add the lemon zest and butter. Microwave it for 30 seconds on high. Whisk the glaze to smooth out any lumps, and then drizzle the glaze over the top of the scones. Let it set a minute before serving.

Serves 4

Time: 30 minutes