



Lemon Raspberry Scones



Scones:

1 c extra cold heavy cream

½ c butter

2 c flour

6 T sugar

1 T baking powder

½ t baking soda

½ t salt

Zest of 1 lemon (reserve lemon for glaze)

¾ c fresh raspberries

Glaze:

2 c powdered sugar

3 T half and half

1 T fresh lemon juice

Place cream in freezer for 15 minutes while prepping other ingredients. Melt butter and set aside to let cool. Whisk together flour, sugar, baking powder, baking soda, salt, and lemon zest in medium bowl. In separate small bowl mix cold cream and butter. Stir with a fork until butter clumps, lifting fork to reveal clumps of butter. (Clumps are crucial because when baking, the clumps of butter melt and produce steam which creates air pockets that produce tender, flaky scones.) If butter fails to clump, place mixture in freezer for an additional 5-10 minutes. Once butter is clumping, add butter mixture to dry ingredients and stir just until combined. Batter will be thick. Break raspberries in pieces and gently stir into dough. Form scones using a 2-inch retractable cookie scoop, and place in airtight container. Refrigerate at least 15 minutes but up to several hours. When ready to bake, preheat oven to 400°F and place scones two inches apart on parchment-lined baking sheet. Bake 11-13 minutes or until slightly golden. Cool 5 minutes and transfer to wire cooling rack. Meanwhile, make glaze by whisking powdered sugar, half and half, and lemon juice until smooth. Spoon over warm scones. After a few minutes glaze scones a second time and let set 15 minutes or maybe not at all if you just can't help yourself lol...