

# Lemon Berry Scones

## Ingredients

2 cups all purpose flour, plus more for hands and work space  
1/2 cup granulated sugar  
1/2 tsp salt  
2 1/2 tsp baking powder  
1/2 cup unsalted butter, frozen  
1/2 cup heavy cream  
1 large egg  
1 tsp. Vanilla Extract  
1 1/2tsp. lemon extract  
1- 1 1/2 cups of fresh or frozen berries (if frozen do not thaw)  
Zest of 2 lemons  
Juice of 1- 2 lemons

## Supplies Needed

Pastry Cutter or 2 butter knives  
Large Knife or Bench Scraper  
Cookie Sheet  
Parchment Paper  
Mixing Bowls  
Pastry Brush  
Whisk  
Wooden Spoon or Spatula

# Directions

1. Whisk together the flour, sugar, lemon zest, salt and baking powder in a large bowl. Set aside.
2. Grate the frozen butter, then cut it into the flour mixture.
3. In a separate bowl, whisk together the heavy cream, egg, vanilla, lemon extract and lemon juice.
4. Drizzle the egg mixture over the flour mixture. Add the berries. Combine with a spatula or wooden spoon.
5. Turn your mixture out onto a lightly floured surface. It's okay if your mixture is not combined well as we are kneading everything together. Knead the dough together. If it is too sticky, add more flour, one tablespoon at a time. If it is too dry, add heavy cream 1 tablespoon at a time.
6. Form the dough into a disc shape and press flat until your disc is about 8 inches in diameter. Take your sharp knife, pizza roller or bench scraper and cut into 8 pieces. Place the pieces onto a baking sheet lined with parchment paper and place in the fridge for 15 minutes.
7. Preheat oven to 400 F
8. After 15 minutes you can sprinkle with coarse sugar or brush with a little heavy cream for added crunch if you like. Place scones in the oven and bake for about 15 to 20 minutes or until golden brown.
9. Allow to cool on pan and remove when they are warm, almost cool to the touch.

**Want a different taste? Here are some more ideas. All of these can be modified to suit your taste preferences.**

- Add a different kind of berry such as chopped strawberries, blackberries or raspberries.
- Herb and cheese: reduce sugar to 1/4 cup ( can be a little less but do not omit completely) add up to 1/2 to 1 cup of desired herbs and 1 cup of cheese. Omit the vanilla.
- Spicy Cheddar: Like it spicy? Add 1 to 2 chopped jalapeños, and 1 cup pepper jack cheese, reduce sugar like above and omit the vanilla.
- Ham (or bacon) and cheese: Add 1 cup of cheese, and 1/2 cup ( or more for you bacon lovers!) cooked ham or bacon. Reduce sugar and omit vanilla.
- Bruschetta: Add 1/2 chopped basil, 1 cup cherry tomatoes and 1/2 cup mozzarella, reduce sugar and omit vanilla
- Chocolate chip: Use all vanilla extract and add 1.5 cups of chocolate chips.
- Other flavor ideas: Cinnamon apple (add cinnamon and apples), orange cranberry (orange juice, frozen cranberries and orange zest), *cherry and white chocolate* (add 1 cup white chocolate chips and 1 cup cherries), pumpkin, sage and apples...the possibilities are endless!