

## Lemon Scones with Blackberries

*Start-to-Finish: 45 minutes*

*Hands-on Time: 20 minutes*

*Makes 12 scones*

### Ingredients

- 2 cups unbleached all-purpose flour
- 1/3 cup granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- Zest of one lemon plus 1 tablespoon juice
- 10 tablespoons unsalted butter, softened and cut into pieces
- 2/3 cup buttermilk plus 2 tablespoons for brushing the tops of the scones
- 12-oz fresh blackberries
- 1 cup powdered sugar

### Method

1. Preheat an oven to 400°F and line a baking sheet with parchment paper.
2. Combine the flour, sugar, baking powder, soda, salt and zest to a mixer bowl. Add the butter and rub it into the flour with your fingers until it resembles fine meal.
3. Stir in the buttermilk and blackberries and mix just until combined. See the "zesty tip" above.
4. Turn the dough onto a lightly floured surface and divide it into 2 mounds. Sprinkle the top of each mound with a little flour and gently pat each into a circle about 6-inches in diameter. Cut each disk into 6 wedges.
5. Transfer the scones to a parchment lined baking sheet, brush with the 2 tablespoons buttermilk and bake them for 25 to 30 minutes, or until they are golden brown and firm to the touch. Cool on a rack.
6. Mix the powdered sugar and lemon juice together in a small bowl. Drizzle the icing over the warm scones adding more lemon juice or water if it's gloppy and not drizzly. Serve warm or room temperature.
7. *Make-Ahead:* Eat these scones within a few hours of being baked for best flavor and texture. If you must make them ahead, allow them to cool and freeze them in freezer bags. Thaw at room temperature, or assemble the scones on a sheet pan, cover and freeze unbaked. Once frozen, transfer to zip lock bags and keep frozen until needed. Bake as directed adding 5 minutes to the baking time if baking frozen.