

Blueberry Lemon Scones

3 ½ cups all purpose flour
1/3 cup sugar
½ tablespoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
5 ½ tablespoons or 6 ounces butter, cold and cubed small
¾ cup buttermilk
1 cup fresh blueberries
1 lemon, zested

Preheat oven to 350 degrees. In mixing bowl with paddle attachment combine flour, sugar, baking powder, baking soda and salt. Add butter and mix on speed 1 till mixture resembles coarse bread crumbs or looks similar to wet sand. It is very important not to over mix.

Remove from the mixing stand and discard paddle attachment. With a spatula fold in the blueberries and zest, then make a well in center. Pour in the buttermilk and gently fold the ingredients together. The dough should be dry but when squeezed with the hand will hold together. Pour out onto counter top and form into a circle, and flat on top (about 1 ½ - 2 inches thick). Cut into 8 pieces and place on a baking sheet that has been sprayed with cooking spray. Bake in a 350 oven for 20 minutes or until edges are golden.

Lemon glaze

1 lemon, juiced
1 cup powder sugar

Whisk together the powder sugar and lemon juice. When the scones are done baking, pour the glaze over the top. Let the glazed scones continue to cool before serving.