

BLUEBERRY SCONES

Ingredients:

- 2 cups all-purpose flour (careful not to over measure)
- 1/2 cup granulated sugar
- 2 and 1/2 teaspoons baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, frozen
- 1/2 cup heavy cream
- 1 large egg
- 1 teaspoon vanilla extract
- 1 heaping cup blueberries (fresh or frozen, do not thaw)
- coarse sugar for sprinkling on top before baking

Glaze:

- 1 cup (120g) confectioners' sugar
- 3 Tablespoons (45ml) heavy cream (or half-and-half or milk)
- 1/4 teaspoon vanilla extract

Directions:

1. Preheat oven to 400°F. Adjust baking rack to the middle-low position. Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.
2. In a large bowl, whisk the flour, sugar, baking powder, cinnamon, and salt. Grate the frozen butter. Toss the grated butter into the flour mixture and combine it with a pastry cutter, your fingers, or two knives until the mixture resembles coarse meal. Set aside.
3. In a small bowl, whisk the cream, egg, and vanilla together. Drizzle it over the flour mixture and then toss the mixture together with a



Green Acres

Berries

rubber spatula until everything appears moistened. Slowly and gently fold in the blueberries. Try your best to not overwork the dough at any point. Dough will be a little wet. Work the dough into a ball with floured hands as best you can and transfer to the prepared baking pan. Press into a neat 8" disc and cut into 8 equal wedges with a very sharp knife. Top with a sprinkle of coarse sugar. Separate the scones so there is a little space between each one.

4. Bake for 20-25 minutes or until lightly golden and cooked through. Remove from the oven and allow to cool for a few minutes. To make the glaze, simply whisk all of the glaze ingredients together and drizzle lightly over scones right before serving.
5. **Make ahead tip:** Scones are best enjoyed right away, though leftover scones keep well at room temperature for 2 extra days. Scones freeze well, up to 3 months. Thaw overnight in the refrigerator and heat up to your liking before enjoying.

Recipe from Sally's Baking Addiction

<http://sallysbakingaddiction.com/2014/07/22/my-favorite-blueberry-scones/print/>