



Lemon Scones

Rise and shine with the sunny flavor of these tender lemon scones.

SCONES

2 cups (240g) King Arthur Unbleached All-Purpose Flour
 ½ teaspoon salt
 ⅓ cup (59g) granulated sugar
 2 tablespoons (18g) Lemon Juice Powder
 2 teaspoons baking powder
 ¼ teaspoon baking soda
 6 tablespoons (85g) butter, cold, cut into pieces
 2 large eggs
 ⅓ cup (74g) yogurt, plain or lemon
 ½ teaspoon Pure Vanilla Extract
 ⅛ to ¼ teaspoon Lemon Oil, to taste

GLAZE

¾ cup (85g) confectioners' sugar
 1 tablespoon (9g) Lemon Juice Powder
 2 to 3 tablespoons (57g to 74g) heavy cream

Preheat the oven to 375°F. Grease the wells of a Mini Scone Pan.

Whisk the dry ingredients together in a bowl. Work the cold butter into the dry ingredients until the mixture looks like coarse meal.

Whisk together the eggs, yogurt, vanilla extract, and lemon oil and add to the dry ingredients, mixing just until combined.

To make mini scones: Divide the dough evenly between the wells of a Mini Scone Pan, using about 3 tablespoons in each. Smooth the tops with wet fingers.

To make full-size scones: Flour a piece of parchment and your hands. Pat the dough (on the parchment) into a 4" x 10" rectangle about 1" thick. Cut into eight triangular scones and adjust them so they're ½" apart. Use the parchment to transfer the scones to a baking sheet.

Bake the scones for 18 to 20 minutes, or until lightly browned. Remove from the oven and cool in the scone pan for 15 minutes before using a thin-bladed spatula to transfer the scones to a rack.

For the glaze: Whisk together all of the ingredients until smooth. Drizzle over the barely warm scones.

Yield: 16 mini scones or eight full-size scones.



NEW LEMON SCONES BUNDLE

Bake adorable mini scones packed with bright lemon flavor. You get convenience and savings with our bundle of essentials to make our Lemon Scones at home: Mini Scone Pan, Lemon Oil, Lemon Juice Powder, Pure Vanilla Extract (1 oz.), plus a printed recipe.

#211999 ~~\$65.80~~ **\$62.80** SAVE \$3

MINI SCONES PAN #210491 **\$39.95**

