



Blueberry Scones

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 8- a Martha Stewart recipe

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- 2 cups all purpose flour
- 3 tbsp sugar, plus more for sprinkling over the top
- 1 tbsp baking powder
- $\frac{3}{4}$ tsp salt
- 6 tbsp cold unsalted butter, cut into pieces
- 1 $\frac{1}{2}$ cups fresh blueberries (or your choice of ingredient)
- 1 tsp grated lemon zest (or orange)
- $\frac{1}{3}$ cup heavy whipping cream, plus more to brush tops
- 2 large eggs, beaten lightly

Instructions

Preheat oven to 400. Place a baking mat or parchment paper on a baking sheet.

In a large bowl, sift flour, 3 tbsp sugar, baking powder and salt. Cut in butter (small pieces), add blueberries and zest into bowl. Whisk together cream and egg in another bowl and add to dry ingredients. Stir lightly until dough forms and place on a surface with flour to knead slightly. Pat dough into a square, enough to make 8 scones cut into 8 triangles. Place on baking sheet and brush with cream and sugar. Bake until golden for 15 to 20 minutes. Cool on wire rack and place what you aren't eating in an airtight container once cooled.
