



## BLACKBERRY SCONES

### Scones

- 2 1/4 cups all-purpose flour
- 1 tbsp. baking powder
- 1/2 tsp. salt
- 2 tbsp. brown sugar
- 1 tbsp. white sugar
- 5 tbsp. European style butter, cold, cut into chunks
- 1 1/4 cup heavy cream
- 1/4 cup sour cream
- 1 cup blackberries

Preheat oven to 400 degrees. Sift together flour, baking powder, salt and sugar. Cut chilled butter into flour mixture until it resembles coarse crumbs. Make a well in center of flour, pour in the cream and add sour cream. Fold everything together until just incorporated — dough will not be smooth, so take care to not overwork. Toss the blackberries with some flour to prevent them from “bleeding” too much into the dough. This also prevents them from sinking to the bottom of the scone when baked. Fold into dough gently. The berries are fragile so try to gently place them evenly into dough.

Press the dough out onto a lightly floured surface into a rectangle approximately 12-by-3-by-1 inches. Cut the rectangle in half, then in half again so that you have 4 approximately square pieces. Finally cut each square in half on the diagonal so that you have the traditional rectangular scone shape. Transfer to ungreased cookie sheet and bake for 15 - 20 minutes until beautiful and lightly browned. Let scones cool for about half hour before applying glaze.

### Glaze

- Juice from 1/2 freshly squeezed lemon
- 1 cup confectioner’s sugar, sifted
- 1 tbsp. butter, melted

Mix the lemon juice and confectioner’s sugar in microwave-safe bowl until well combined. Mix in the melted butter. Microwave on high for 30 seconds. Whisk glaze to smooth out any lumps. If glaze is too thin, add additional confectioner’s sugar, microwave again for 15 seconds. Drizzle glaze over tops of cooled scones.