

- If you're looking for a great scone recipe, you've come to the right place. These scones are cakey instead of super flaky like a biscuit and lightly sweet. They're buttery and versatile and perfect for your morning coffee or tea. Hi, I'm Lindsay from Life, Love and Sugar, and today we're making scones. All right, so to get started, we're gonna mix together our dry ingredients. We've got our all purpose flour, sugar baking powder, and salt. Right now, we're gonna set this aside. Now you want super cold butter. This is actually frozen, and we are gonna grate the butter. You could just cube it and add it to your dry ingredients. But I think the grating is really nice and it makes it super easy. All right, so now you have all these tiny little bits of butter. It's gonna be super easy to incorporate into your dry ingredients without doing a bunch of cutting. And I do like to freeze it 'cause you want your butter to be super cold so that it disperses throughout your dry ingredients, right? So we're gonna add this. So now we just have to stir that in there, easy peasy. The butter stays nice and cold. Right now we can set this aside. So now we're gonna combine our heavy cream, our egg, and our vanilla, and we'll beat this egg a little. And now we will pour our wet ingredients into our dry ingredients. All right, we'll stir all this together. All right, so it's getting pretty shaggy here. We're gonna go ahead and add our blueberries. We're gonna do blueberry scones this time. You could add chopped strawberries, chopped raspberries. You can really add just about anything, chocolate chips. But today we're gonna go with blueberries and we'll gently stir those in there, being careful not to mash them up. You wanna try to get everything as moistened as you can and try to help it come together. But we're also gonna use our hands to do that in just a minute. So get it as best you can. And then we will work with our hands. All right, I'm gonna start in the bowl and then I'll pour it out onto the counter. Now, I don't wanna knead this together 'cause that would give us flaky scones, and I really like it when they're a little bit more cakey. So just be careful as you're pulling all this together that you're kind of pushing it together and not kneading it. All right, so we've got a pretty good ball of our dough here, and everything's pressed together nicely. Now we want to spread it out into a disc, seven to eight inches in diameter, easier when there's no fruit in there. As we're trying not to burst the berries, it can be a little tricky, so I just kind of gently push it and work it out into a large disc. All right, so once you've got it into the right shape, we're gonna cut it into eight scones. So if you have a bench scraper or a good sharp knife, that would be fine too. We're gonna go ahead and cut it into eighths. I wanna try to get them as even as you can so that they all bake evenly and for the same amount of time. All right, now we'll have a cookie sheet that is lined with either parchment paper or a silicone baking mat, and we will go ahead and put our scones on there. I just alternate the direction that they're facing so that I can fit them all onto one cookie sheet. Now we're gonna pop these in the freezer for 15 to 20 minutes so the butter stays nice and cold before we put 'em in the oven. It'll help them rise better and keep their shape. Okay, once they've been

freezing for a little bit, we're gonna go ahead and brush them with some heavy cream. This'll help them brown nicely on top while they bake, and then we'll sprinkle some coarse sugar on top, just a little extra sweetness. All right, now we'll pop these in the oven for about 15 to 20 minutes. All right, so after your scones come out of the oven, you can move them over to a cooling rack to cool, and then we can ice them. Okay, so to make our icing, we're gonna use some powdered sugar, little vanilla extract, and two tablespoons of heavy whipping cream. We'll whisk all this together and see if it's the right consistency. If not, we can always add a little bit more cream. All right, we want it to be a nice drizzling consistency, which this is not. So we'll add some more cream. All right, there we go. It drizzles nicely, so we should be good to go. Now, I'm just gonna use my whisk to drizzle this over the scones. You could use a piping bag or a Ziploc bag with the end snipped off, something like that. I'm just gonna keep it simple. So let your icing dry up and firm up a little bit, and then they're ready to go. Beautiful, delicious scones, perfect for morning, afternoon, whenever you want to enjoy them. For the full recipe, head over to lifeloveandsugar.com.