



# Blueberry Lemon Scones

**SERVES 18**

There's nothing like a warm scone from the oven for breakfast. In England scones are served for afternoon tea, but at my house they're breakfast or a morning snack. This recipe makes a lot, so if I'm not feeding a crowd, I put them in a freezer bag and pull them out to reheat anytime I need a baked treat. They're not too sweet, which is my preference, but feel free to add a bit more brown sugar if you've got a sweet tooth.

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## INGREDIENTS

3 cups flour	6 ounces butter (1 ½ sticks), cold and cut into ¼" cubes
½ cup dark brown sugar	1 ¼ cups old fashioned oats
1 tablespoon baking powder	1 ½ cups blueberries (fresh or frozen)
1 ½ teaspoons baking soda	Juice of one lemon
1 teaspoon kosher salt	1 ¾ cup cold whole milk
Zest of one lemon	¼ cup coarse white sugar (or turbinado sugar)

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## PROCESS:

Preheat oven to 350 degrees. Line 2 baking sheets with parchment paper (or spray with non-stick baking spray). In the bowl of a food processor, pulse the flour, brown sugar, baking soda, salt, and lemon zest until it resembles coarse cornmeal. Alternatively, you can use a pastry blender to combine. Transfer mixture to a large bowl and stir in oats and blueberries.

Stir in milk and lemon juice until dough comes together. Using a large cookie scoop (or ice cream scoop), drop dough onto the baking sheets, spacing 3" apart. Sprinkle tops with coarse sugar and bake for 25 minutes, until scones are golden. Test inside with a wooden pick to make sure it comes out clean, indicating the centers are done. Serve warm or at room temperature.

Once cooled, keep in an airtight container for up to 3 days. Scones can also be frozen in freezer bags and reheated in a microwave oven or on a baking sheet for 12 minutes in a 350 degree oven.