



# Citrus Scones

**MAKES 1 DOZEN (large scones)**

I love scones, whether they are sweet or savory. And they're wonderful to make ahead by preparing the dough, cutting or scooping onto a parchment-lined platter, and freezing. Once they're frozen just drop them into a freezer bag. Whenever you want a freshly baked scone or two, just pull them out of the freezer and bake. These citrus scones are a big hit at brunches and breakfast on holidays. They require a bit of zesting and juicing, but it's worth it!

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## INGREDIENTS

4 cups all-purpose flour	3/4 pound (3 sticks) cold unsalted butter, diced
1/4 cup sugar	4 large eggs, lightly beaten
2 tablespoon baking powder	1 cup cold heavy cream
2 teaspoon salt	1 egg beaten with 2 tbsp. milk, for egg wash
1 teaspoon lemon zest	2 tablespoons granulated sugar (or coarse sugar), for sprinkling
1 teaspoon lime zest	4 teaspoon freshly squeezed lime juice
1 teaspoon orange zest	1 tablespoon powdered sugar

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## PROCESS:

Preheat oven to 400 degrees.

In the bowl of a mixer fitted with a paddle attachment, mix flour, 1/4 cup sugar, the baking powder, salt, lemon, lime, and orange zest. Add the cold butter and mix at the lowest speed until the butter is the size of peas. Combine the eggs and heavy cream and, with the mixer on low speed, slowly pour into the flour and butter mixture. Mix until just blended. The dough will look lumpy.

Using a large ice cream scoop, scoop dough into balls and place on a well-greased baking sheet, or parchment-lined baking sheet. Alternatively, roll out the dough into 2- 12" circles. Cut each circle into 6 wedges. Brush the tops of the scones with egg wash and sprinkle with granulated sugar (or coarse sugar). Bake for 18-20 minutes, until the tops are browned, and the insides are fully baked. Allow the scones to cool for 15 minutes and then whisk together the 3 tablespoons of powdered sugar and lime juice, and



drizzle over scones.

**Note:** I use “decorator sugar”, which is a large crystal to sprinkle on the egg wash. It makes for a nice crunch on the outside.

*To freeze dough, place the dough balls on baking sheet and put in freezer for one hour. Put balls in a freezer bag and freeze until ready to bake. Do not let dough thaw before baking and remember they will take longer to bake since they're frozen!*