

Blueberry Scones

<http://userealbutter.com/2013/07/11/blueberry-scones-recipe/>
based on [this recipe](#)

2 cups all-purpose flour
6 tbsps sugar
2 tsps baking powder (1 tsp @8500 ft.)
1/2 tsp salt
1/2 cup cold butter, cut into 1/2-inch cubes
1 lemon, zest of
1 egg
1/2 cup heavy cream, chilled
1 tbsp vanilla extract
1 pt. blueberries, fresh
1 egg, beaten
2 tbsps sanding sugar

Preheat oven to 375°F. Sift (I just whisked) the flour, 6 tablespoons of sugar, baking powder, and salt together in a medium bowl. Cut the butter into the flour mixture until it resembles a coarse meal. Mix in the lemon zest. Set aside. In a large bowl, whisk the egg, cream, and vanilla extract together until blended. Stir in the dry ingredients until just combined. Fold the blueberries into the dough. Turn the dough out onto a floured work surface and form two large rounds of dough about 7 inches in diameter each. Cut each disk of dough into eighths (pie slices). Place the scones on a parchment-lined baking sheet at least an inch apart. Brush the tops of the scones with the egg wash (the beaten egg) and then sprinkle sanding sugar on top. Bake for 17 minutes or until golden. Remove from oven and cool on a cooling rack. Makes 16.