

Lemon Cream Scones



Modified from: reciperhapsody.com

Makes 12

3c all~purpose flour	1/2c cold butter, cut into 1/2" cubes	1 large egg
1/3c sugar	2 lemons, juiced and zested	1 large egg yolk
4 1/2t baking powder		1 egg white, beaten
3/4t salt	1c cream	1T sugar

Position rack in the middle of oven. Preheat to 375 degrees F. Have ready a large, ungreased cookie sheet.

Combine flour, sugar, baking powder, salt and lemon zest in the bowl of an electric mixer. Add the butter and mix for 2~2 1/2 minutes or until the mixture forms pea-size bits. Whisk together the cream, lemon juice, egg, and egg yolk. Stir it in by hand, just until it forms a dough.

Sprinkle flat surface with about 2T flour. Empty dough onto surface, and, with floured hands, knead 5~6 times. Press into a 12" circle or square. Cut the circle into four triangles, then cut each triangle into thirds, or cut 12 square pieces from the square.

Place on cookie sheet, *inverting* each scone, spacing them about 1½ inches apart. Brush tops with beaten egg white and sprinkle with sugar. Bake for 16~18 minutes, or until firm to the touch. Remove from oven and let cool on sheet for 5 minutes before loosening with a thin metal spatula. Serve scones warm.

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