



Fresh Lemon & Basil Scones

Yield 8 to 10 scones

2 cups	(284 grams)	Unbleached All Purpose Flour
1 tbsp.	(14 grams)	Baking Powder
3 tbsp.	(43 grams)	Sugar
1/2 tsp.	(2 grams)	Salt
5 tbsp.	(71 grams)	Frozen Unsalted Butter, cut into small cubes
1/4 cup		Fresh Basil – cut into very small pieces
1 Zest		Large Lemon
1 cup	(227 grams)	Heavy Cream (whipping cream)
1 cup	(113 grams)	Powdered Sugar
1 Tbsp.	(15 grams)	Fresh Lemon Juice

1. Preheat oven to 425 degrees Fahrenheit with oven rack in the middle of the oven.
2. Mix flour, baking powder, sugar, and salt into a chilled bowl. Using a pastry blender quickly cut in the butter until mixture resembles coarse meal. (*This recipe is **MUCH EASIER** if you use a food processor. If you have one, then put all of the dry ingredients into the food processor with the lemon zest, basil, and frozen butter cubes and pulse until the butter is the size of small peas. Then transfer the ingredients to a mixing bowl and then proceed to step 4).*)
3. Add the lemon zest and basil to the flour mixture and mix until ingredients are incorporated.
4. Stir in the heavy cream using a rubber spatula and mix until liquid is incorporated and the dough forms a ball. This will take a few minutes so be patient with it.
5. Transfer the dough and any loose pieces to a cookie sheet that is covered with parchment paper. Using your hands and a bowl scraper pressed against the sides of the dough, form a round disk that is about 6 inches in diameter.



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6. Using the bowl scraper cut the disk into 8 equal size wedges (slice the disk the way you would cut a pie). Move the pieces away from each other on the parchment paper to give them room to rise. Use your bowl scraper to press any loose pieces into the scones.
7. Put the cookie sheet into the preheated oven and bake for 16 minutes. The tops should be nicely browned at this point. If not then bake for another minute and check again.
8. Remove the cookie sheet and allow the scones to cool for just a few minutes. Then using a spatula, transfer the slightly cooled scones to a wire rack and allow to completely cool before icing.
9. To make the icing, start by placing a cup of powdered sugar in a small mixing bowl. Add about a tablespoon of fresh lemon juice. Mix the powdered sugar with the lemon juice, adding either a little more powdered sugar or lemon juice, until you get a consistency that is a little thicker than maple syrup.
10. Put the glaze mixture into a small plastic Ziploc bag. Cut a small corner off of the bottom of the bag. Gently squeeze the glaze through the open corner of the bag and drizzle the icing over the tops of the scones.