



BLUEBERRY SCONES

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My son loves to make this Blueberry Lemon glaze Scone recipe with me! We have made them a few times and the last time we even used fun cookie cutters to make the scone shapes. We eat the scones for breakfast or even just at snack time. Last time we shared them with Grandma and Grandpa and our neighbours :) I am sure we will make them again soon!

INGREDIENTS:

- 1 egg large
- ½ cup sour cream
- 2 cups all-purpose flour
- ¼ cup granulated sugar
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 1 teaspoon baking powder
- ½ cup unsalted butter frozen
- ½ cup blueberries frozen or fresh

DIRECTIONS:

1. Preheat oven to 400 F and move the rack to the center.
2. In a medium size bowl add the eggs, sour cream and mix until it's well combined, set aside.
3. In a large bowl whisk together the flour, granulated sugar, salt, baking powder, and baking soda.
4. Using a grater, grate the butter into the bowl and then mix with a fork until just combined.
5. Add the wet ingredients into the dry ingredients and mix until combined.
6. Add the fresh blueberries and knead the dough until everything is mixed in.
7. Lay the dough on a floured surface and create a circle. Then slice into 9 pieces and place on a mat lined with parchment paper.
8. Bake for 15-17 minutes.