



Blueberry Scones

with Lemon Glaze

 2h  2 Servings

Does anything sound more idyllic than starting your day with a fresh blueberry scone drizzled with a lemony sour cream glaze? No need to head to the bakery when you can easily make them at home! (2p-plan serves 8 scones; 4p-plan serves 16)

What we send

- 1 lemon
- 3 oz mascarpone ²
- 2 (1 oz) sour cream ²
- 2 (5 oz) all-purpose flour ³
- 5 oz granulated sugar
- ¼ oz baking powder
- ¼ oz baking soda
- ½ oz chopped freeze dried blueberries
- 2½ oz confectioners' sugar

What you need

- 1 large egg ¹
- vanilla extract
- kosher salt
- 10 Tbsp butter ²
- all-purpose flour ³

Tools

- rimmed baking sheet
- parchment paper
- microplane or grater

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 420kcal, Fat 22g, Carbs 50g, Protein 6g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Line a rimmed baking sheet with parchment paper. Grate **1 teaspoon lemon zest** and separately squeeze **all of the juice**.

In a medium bowl, whisk together **mascarpone, half of the sour cream, 1 tablespoon lemon juice, 1 large egg, and 1 teaspoon vanilla** until smooth. Set aside **1 tablespoon of the mascarpone mixture** for step 5.



4. Bake scones

Brush **dough** with **reserved mascarpone mixture**; sprinkle with **remaining granulated sugar**.

Bake on center oven rack until puffed and golden brown on top, 18–23 minutes. Let cool on baking sheet for 5 minutes, then transfer to a wire rack and let cool completely.



2. Start dough

In a separate large bowl, whisk together **flour, lemon zest, ½ cup granulated sugar, 2 teaspoons baking powder, ¼ teaspoon baking soda, and ½ teaspoon salt**.

Cut **10 tablespoons cold butter** into ½-inch pieces. Using your fingers, rub butter into flour until it resembles a coarse meal. Toss in **all but ½ tablespoon blueberries** until combined.



5. Glaze & serve

Meanwhile, in a small bowl, whisk together **confectioners' sugar, remaining sour cream, 2 teaspoons lemon juice, and a pinch of salt** until a thick **glaze** forms.

Serve **cooled scones** drizzled with **lemon glaze** and sprinkled with **reserved blueberries**. Enjoy!



3. Finish dough & chill

Using a spatula, fold **mascarpone mixture** into **flour mixture** until moistened. Using your hands, knead a couple of times until a cohesive **dough** forms.

Turn onto a **lightly floured** work surface and pat into an 8-inch round. Cut into 8 wedges; transfer to prepared baking sheet. Refrigerate for 15 minutes.



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