

Bakery Style Blueberry Scones

Author: Pinch of Yum

Ingredients

- o 2 cups all-purpose flour
- o ½ cup sugar
- o 1 tablespoon baking powder (yes, TABLEspoon)
- o ½ teaspoon salt
- o 1 tablespoon grated orange zest
- o ½ cup cold salted butter, cut into very small cubes
- o 1 large egg
- o ½ cup cold heavy cream
- o 1 cup blueberries, fresh
- o a few tablespoons of additional heavy cream for brushing the tops
- o turbinado sugar for sprinkling the tops

Instructions

1. Preheat the oven to 400 degrees. Stir the flour, sugar, baking powder, salt, and orange zest in the bowl of a stand mixer (or just a mixing bowl). Add the butter. Mix ingredients with an electric mixer until fine crumbs form.
2. With the mixer on low speed, add the egg and heavy cream in a slow stream. Mix until a thick, stiff dough forms. Add the blueberries and mix until the blueberries are just incorporated into the dough. If some of them break, that's okay - you'll get those pretty juice drips down the side.
3. Flour your hands. Remove the dough from the mixing bowl and place on a floured work surface. Roll into a rectangle, about 1 inch thick. Cut into 8 triangles; pull the triangles apart from each other and brush with heavy cream. Sprinkle with turbinado sugar. Bake for 18-20 minutes or until golden brown and firm to the touch. Sprinkle again with turbinado sugar for extra texture. Enjoy warm; store leftovers in an airtight container for 1-2 days.

Notes

Parchment paper helps prevent burning on the bottom. For lighter scones, be sure to keep the butter as cold as possible throughout the process. Stick the dough in the fridge for a few minutes if it's getting too warm and soft.

Recipe by **Pinch of Yum** at <http://pinchofyum.com/bakery-style-blueberry-scones>

