

# LEMON BLUEBERRY BISCUITS

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## INGREDIENTS

250g all-purpose flour, plus more for hands and work surface  
75g granulated sugar  
1 Tablespoon fresh lemon zest (about 1 lemon)  
2 and 1/2 teaspoons baking powder  
1/2 teaspoon salt  
115g unsalted butter, frozen  
120ml heavy cream (plus 2 Tbsp for brushing)  
1 large egg  
1 and 1/2 teaspoons pure vanilla extract  
180g fresh or frozen blueberries (do not thaw)  
for topping: coarse sugar

## Lemon Icing

120g confectioners' sugar  
3 Tablespoons fresh lemon juice (about 1 large lemon)

## METHOD

**Step 1:** Whisk flour, sugar, lemon zest, baking powder, and salt together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine with a pastry cutter, two forks, or your fingers until the mixture comes together in pea-sized crumbs. Place in the refrigerator or freezer as you mix the wet ingredients together.

**Step 2:** Whisk 1/2 cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the blueberries, then mix together until everything appears moistened.

**Step 3:** Pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more Tablespoons heavy cream. Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into 8 wedges.

**Step 4:** Brush scones with remaining heavy cream and for extra crunch, sprinkle with coarse sugar. (You can do this before or after refrigerating in the next step.)

**Step 5:** Place scones on a plate or lined baking sheet (if your fridge has space!) and refrigerate for at least 15 minutes.

Meanwhile, preheat oven to 200°C.

**Step 6:** Line a large baking sheet with parchment paper or silicone baking mat. After refrigerating, arrange scones 2-3 inches apart on the prepared baking sheet(s).

**Step 7:** Bake for 22-25 minutes or until golden brown around the edges and lightly browned on top. Remove from the oven and cool for a few minutes before topping with lemon icing.

**Make the icing:** Whisk the icing ingredients together. Drizzle over warm scones.

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#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

