

LEMON BLUEBERRY BISCUITS

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.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

