

Blueberry Lemon Scone Recipe

Ingredients:

- 2 and ½ cups of All Purpose Flour
- 2 Tablespoons of Granulated Sugar
- 2 and ½ Teaspoons of Baking Powder
- ½ Teaspoon of Baking Soda
- ½ Teaspoons of Salt
- ½ Cups of Unsalted Butter Cut Into Small Cubes
- 1 Cup of Fresh Blueberries, Lightly Dusted With Cornstarch and All Purpose Flour
- Zest From One Lemon
- 1 Cup of Buttermilk
- 1 Egg, Lightly Beaten

Glaze

- 1 Cup of Powdered Sugar
- Juice From Half of a Lemon

Instructions

1. Preheat the oven to 425 Degrees Fahrenheit
Line a large baking sheet with parchment paper.
2. In a large bowl combine flour, baking soda, baking powder sugar, salt and lemon zest. Whisk until fully combined.
3. With clean hands cut cold butter into small cubes and mix the butter into the dry mixture until it resembles coarse crumbs.
4. Stir in buttermilk with a fork until you can then transfer to a lightly floured surface and fold in

blueberries until mixture is fully combined. Make sure not to crush blueberries.

5. Split dough into two sections and pat both into two medium circles, or until about a $\frac{1}{4}$ of an inch thick.

6. Cut the circles into equal sized triangles of your choosing.

7. Separate triangles onto your baking tray lined with parchment paper. Brush the triangles lightly with your lightly beaten egg until the outside of the triangles is covered with your eggwash.

8. Bake at 425 degrees fahrenheit for about 10-12 minutes or until nicely golden on the outside. Let cool for about 5 minutes.

. For Glaze: In a small bowl juice half of a lemon and add 1 cup of powdered sugar and stir until fully combined.

10. Drizzle the scones lightly with your glaze and enjoy!

Nutrition Facts

- Calories: about 376 per scone
- Total fat: about 12g per scone
- Carbohydrates: about 7-8g per scone
- Serving size is one scone
- Sugar: about 17g per scone
- Sodium: about 430mg per scone

Anna's Pumpkins Scones

PREHEAT OVEN TO 400 DEGREES. LINE BAKING SHEETS WITH SILICONE BAKING MAT.

SILVER BOWL 1

1. 2 CUPS OF FLOUR (LEVEL WITH KNIFE)
2. 2 ½ TEASPOONS BAKING POWDER
3. 1 ½ TEASPOON CINAMON
4. 2 TEASPOON PUMPKIN PIE SPICE
5. ½ TEASPOON SALT
6. MIX FLOUR MIXTURE
7. GRATE ONE STICK OF BUTTER
8. PUT INTO FLOUR MIXTURE AND MIX.

ADD THESE INGREDIENTS INTO SILVER BLENDER BOWL ONTO OF FLOUR MIX

1. 1/3 CUP HEAVY WHIPPING CREAM
2. 1/2 CUP PUMPKIN PUREE
3. 1 EGG
4. 1 CUP LIGHT BROWN SUGAR(PACKED)
5. 1 TEASPOON VANILLA
6. ADD INTO BLENDER

FLOUR HANDS LIGHTLY. FLOUR WORK SPACE LIGHTLY. PUT BIG BALL OF FLOUR ONTO WORK SPACE AND CUT INTO 8 WEDGES.

COOKIE SHEET

1. PUT EACH SCONES TWO INCHES APART ON COOKIE SHEET
2. BRUSH WITH HEAVY WHIPPING CREAM

BAKE FOR 20 MINUTES AND TAKE OUT OF OVEN, PUT ON PLATE AND GIVE TO JUDGES WITH TEA.

INGREDIENTS

- 2 CUPS OF ALL PURPOSE FLOUR (SPOONED AND LEVELED)
- 2 ½ TEASPOONS BAKING POWDER
- 1 1/2 TEASPOON GROUND CINNAMON
- 2 TEASPOON PUMPKIN PIE SPICE
- 1/2 TEASPOON SALT
- ½ CUP GRATED BUTTER UNSALTED
- 1 EGG
- 1/3 CUP HEAVY CREAM
- 1/2 CUP CANNED PUMPKIN PUREE
- 1 CUP LIGHT BROWN SUGAR
- 1 TEASPOON PURE VANILLA EXTRACT
- COARSE SUGAR AND SPRINKLES FOR TOPPING

Bandi

Recipe:

Carrot Cake Scones

- 2 ½ cups all purpose flour plus more for work surface
- ¼ cup brown sugar light or dark
- 2 tablespoons granulated sugar
- 3 teaspoons baking powder
- ¾ teaspoon salt
- 1 ¼ teaspoons cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ½ cup unsalted butter cold
- ¾ cup shredded carrots about 2-3 medium carrots
- ⅓ cup pecans toasted then chopped, plus more for topping (optional)
- ¼ cup raisins optional
- ⅔ cup heavy cream cold, divided
- 1 large egg yolk cold
- 1 ½ teaspoons vanilla extract

Cinnamon Cream Cheese Frosting

- 1 ounces cream cheese full fat, brick style, room temperature
- 1 tablespoon unsalted butter room temperature
- ½ cup powdered sugar
- 1-1½ teaspoons heavy cream
- ⅛ teaspoon cinnamon
- ⅛ teaspoon vanilla extract
- 1 pinch salt

Instructions

Carrot Cake Scones

- ★ Preheat oven to 400 F.
2. Line a baking sheet with parchment paper. Set aside.

Randi

3. Place the butter in the freezer for 15 minutes. Next, chop the cold butter in half lengthwise. Turn it on its side and cut lengthwise again. Slice the butter into thin slices. Place butter in the fridge to stay cold until you're ready to use it in the recipe.
4. If using nuts, I recommend toasting them for best flavor. Toast them in a dry medium-sized skillet over medium heat. Stir as you toast them until they are fragrant, about 3-4 minutes. Remove them from pan and set aside. Once cooled, chop the nuts.
5. Shred carrots using the small holes on a box grater or food processor. Set aside.
6. In a medium sized bowl, stir to combine the egg yolk, vanilla, and $\frac{1}{3}$ cup of the heavy cream. Place bowl in the fridge for a few minutes while you continue with the next step in the recipe. (Reserve the rest of the heavy cream to add to the recipe as needed and for brushing on scones before baking).
7. In a large mixing bowl, whisk to combine the flour, brown sugar, granulated sugar, baking powder, cinnamon, ginger, nutmeg and salt. Add the butter to the flour mixture. Toss the butter a few times to coat it with the dry ingredients.
8. Work the butter into the dry ingredients using 2 forks, a pastry cutter or your fingers until the butter is about the size of peas or a little smaller than that. Use a spatula to stir in the grated carrots, and chopped pecans until just combined. Make a well in the middle of the bowl. Pour the prepared mixture of $\frac{1}{3}$ cup of heavy cream, egg yolk and vanilla into the well.
9. Use a fork to slowly combine the wet and dry ingredients. If you see some dry spots, add more heavy cream, a tablespoon at a time, as needed. Avoid adding too much heavy cream (you don't want the dough to become sticky). Stir mixture with a fork in the bowl until it's too hard to keep mixing with a fork.
10. Turn dough out onto your lightly floured work space. Dough will be shaggy. Lightly fold the dough over itself then rotate it. Do this again 1-2 more times while shaping it into a ball. Do not overwork the dough more than necessary (overworking the dough will make the scones tough). Dough shouldn't be too dry. It should be moist but not wet or sticky.
11. Use your hands to pat the dough into a circle between 6 and 8 inches. Use a long sharp knife or bench scraper to slice the dough into 8 triangles. Place scones on a baking sheet. ~~Cover with plastic wrap and chill in the refrigerator or freezer for 1 hour.~~

Randi

- ~~12~~ Brush tops and sides with heavy cream.
- ~~13~~ Place scones evenly about 2 inches apart on a baking sheet lined with parchment paper for 18-22 minutes or until lightly golden brown around the edges and lightly browned on top.
- ~~14~~ Allow scones to cool before topping with cream cheese frosting.

Cinnamon Cream Cheese Frosting

1. In the bowl of an electric mixer fitted with a paddle attachment or in a large mixing bowl using a hand held mixer, beat the butter and cream cheese until completely combined, creamy and fluffy. Mix in the vanilla and salt.
2. Turn mixer off and add the powdered sugar and cinnamon. Beat on low until powdered sugar is no longer visible. Turn mixer to medium high and beat for one minute.

☆☆☆☆☆ no ratings yet

Nutella Scones

These scones are crumbly with a mild chocolate taste.

- servings: **8 SCONES** prep time: **15 MINS** cook time: **20 MINS**
 total time: **35 MINS**



Ingredients

- 2 cups unbleached all-purpose flour
- 1/4 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 1 tbsp baking powder
- 1/2 tsp salt
- 6 tbsp cold unsalted butter, cut into cubes
- 1 large egg
- 1/2 cup + 2 tablespoons heavy cream
- 1 cup Nutella

Instructions

- 1 Preheat oven to 375°F. Line a baking sheet with parchment paper.
- 2 In food processor, mix flour, sugar, cocoa powder, baking powder, and salt until combined.
- 3 Add in butter cubes and blend in food processor until butter cubes are gone and crumbly flour mixture is formed, about 30 seconds.
- 4 In a separate bowl, whisk together egg and cream. Pour flour mixture out into a large bowl. Make a well in the center, and pour in cream mixture. Mix with hands until a dough is formed. If dough is too crumbly, add a little more cream.
- 5 Flatten dough into a rectangle about one inch thick and spread 1/2 cup Nutella on top in a crisscross pattern. Roll dough up to make a cylinder and then flatten it into a circle about 2 inches high
- 6 Cut the dough into 8 wedges and place them on a prepared baking sheet. Bake scones for 18 to 20 minutes, or until a toothpick inserted into the center of a scone comes out clean.

- 7 Transfer scones to a wire rack to cool completely.
- 8 Heat remaining 1/2 cup in a microwave, about 30 seconds. Put warmed nutella in a piping bag and drizzle over tops of scones.

Notes

adapted from Food Gal, who adapted it from Baked Explorations

NUTRITION INFORMATION: *Serving: 1scone, Calories: 497kcal, Carbohydrates: 56g, Protein: 6g, Fat: 27g, Saturated Fat: 20g, Sodium: 179mg, Fiber: 3g, Sugar: 26g, NET CARBS: 53*

The nutrition information provided are only estimates based on an online nutritional calculator. This is not a comprehensive list of all the nutrients in the recipe (i.e., does not include vitamins, cholesterol, etc). I am not a certified nutritionist. Please consult a nutritionist or doctor for accurate information and any dietary restrictions and concerns you may have.

All images and content are © Kirbie's Cravings.

Apple Cinnamon Scones

Ingredients

- 3 cups of flour
- $\frac{1}{3}$ cup of sugar
- $\frac{3}{4}$ tsp of salt
- 1 tbsp of baking powder
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp of nutmeg
- 1 stick of butter, cubed
- 1 apple
- $\frac{2}{3}$ mounting cup cinnamon chips
- $\frac{1}{4}$ cup of milk + teaspoon for brushing
- $\frac{1}{2}$ cup of half & half
- Tbsp apple juice depending on consistency
- 1 egg
- 1 tsp of vanilla extract

Instructions

1. Preheat oven to 400 degrees, and prepare your area. Wash your hands and put on apron.
2. Add flour, sugar, salt, baking powder and cinnamon and mix together with a knife.
3. Cube butter into $\frac{1}{2}$ inch pieces. Cut butter pieces into flour mixture with a pastry cutter until butter pieces are pea sized.

4. Grate the apple in the bowl with the dry ingredients. Add the cinnamon chips and mix them in.
5. In a separate bowl whisk the milk, egg and vanilla. Then add the mixture to the dry ingredients. Depending on the juice content of the apple, additional apple juice may be needed to incorporate all ingredients. Once the mixture is completely incorporated, take the dough out of the bowl and place on parchment paper with flour. Fold the dough in half then push it down. Do this several times until the dough doesn't stick to your hands.
6. Now shape the dough into a ball and put back on the parchment paper and push into a circle about 1 ½ thick. Now cut the dough into eighths like a pizza.
7. Then put them on the cookie sheet and brush the tops with milk. Put them in the oven for 22 minutes. Then take them out and plate them for the judges.

Maple Bacon Scones



5 from 6 votes

These are a superb combination of salty and sweet that you look for in a breakfast treat. The scone dough is sweetened with maple syrup and crispy bacon is stirred in. For even more maple flavor, use maple flavored bacon. And don't forget to drizzle the maple glaze

Prep Time	Cook Time	Total Time
15 mins	20 mins	35 mins

Course: Breakfast Cuisine: American Servings: 8 servings Calories: 727kcal

Author: Heather Perine

Ingredients

For the scones

- 3 cup (360 g) all purpose flour
- $\frac{3}{4}$ teaspoon kosher salt
- 1 tablespoon baking powder
- $\frac{1}{2}$ cup (1 stick, 113 g) unsalted butter, cold
- 1 cup bacon crumbled and cooked (about 8 slices for me)
- $\frac{1}{3}$ cup (65 g) maple syrup
- 2 large eggs
- $\frac{1}{2}$ cup (120 mL) cold heavy cream

For the glaze

- 1 cup (120 g) confectioners sugar
- $\frac{1}{4}$ cup (49 g) maple syrup
- 3 Tablespoons heavy cream
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon maple extract optional (add more to taste)

Instructions

For the scones

1. Preheat and prepare pan. Preheat your oven to 425oF. Line a cookie sheet with parchment paper or silicone baking mat.
2. Combine dry ingredients. In a mixing bowl, whisk together all purpose flour, salt, and baking powder.
3. Cut in butter. Using your fingertips, two knives, or a pastry blender, cut the butter into the dry ingredients until the butter are pea-sized. Stir in bacon with a rubber spatula.
4. Combine wet ingredients. In a measuring cup (or small mixing bowl), mix together cream, eggs, and maple syrup. Pour in the cream mixture into the flour mixture and stir to combine.

5. Shape and cut the scones. Empty the bowl onto a lightly floured surface. Pat the dough into a 1/2-inch thick circle and then fold the dough in half. Pat the dough out again and fold in half. Repeat this process 2-3 more times. Pat the dough into a 8-inch circle. Using a sharp knife cut the circle into 8 triangle wedges. Place scones onto prepared cookie sheet, about 2 inches apart.
6. Bake the scones. Bake for about 18-20 minutes. Remove from the oven and cool on a cooling rack.

For the glaze

1. In a small bowl, whisk together the glaze ingredients. Adjust consistency as needed. Drizzle on cooled scones.

Notes

Tools: Pastry Cutter, Mixing Bowls, Pastry Mat

Substitution Tip: You also might try stirring in with the bacon 1 cup of shredded cheddar cheese as well. And you can always substitute the bacon for chopped, cooked ham.

Storage: Store leftover scones in an airtight container at room temperature for up to 2 days.

Freezing: Once you cut them into wedges, you can freeze them by placing them on a cookie sheet. Place in freezer and freeze firm. Then once frozen, wrap in either plastic wrap or store in a plastic bag in your freezer for up to 3 months. Then when ready to bake, no need to thaw, just bake frozen. You will just need to tack on a few extra minutes of baking time.

Nutrition

Calories: 727kcal | Carbohydrates: 64g | Protein: 7g | Fat: 49g | Saturated Fat: 24g |
Cholesterol: 125mg | Sodium: 291mg | Potassium: 269mg | Fiber: 1g | Sugar: 26g | Vitamin A:
688IU | Calcium: 114mg | Iron: 2mg

Cheesy Bacon Scones with Green Onion

Prep Time

15 minutes

Cook Time

15 minutes

Chilling Time

10 minutes

Total Time

40 minutes

Servings: 8 scones Calories: 314kcal

Equipment

- [a cookie/baking sheet](#)

Ingredients

- 2 cups [all-purpose flour](#)
- 1 teaspoon [baking powder](#)
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 8 tablespoons butter cubed and very cold, straight from the fridge
- ½ cup sour cream
- 1 large egg
- 1 cup shredded/grated sharp cheddar cheese
- 1 cup diced cooked bacon
- ¼ cup green onions

• Instructions

1. Add baking soda, flour, salt, and baking powder to the bowl of a mixer or food processor. Hit the pulse button a few times to disperse the ingredients.
2. 2 cups all-purpose flour, 1 teaspoon baking powder, ¼ teaspoon baking soda, ½ teaspoon salt
3. Add the egg and sour cream and pulse to combine thoroughly.
4. ½ cup sour cream, 1 large egg
5. Next, add in the cubed butter and pulse until the mixture comes together - it will be a little crumbly but should stick together.
6. 8 tablespoons butter
7. Now add the bacon, cheese, and green onions. Pulse just a few times - you don't want to overmix, but you want to evenly disperse all the ingredients.
8. 1 cup shredded/grated cheese, 1 cup diced cooked ham, ¼ - ½ cup green onions
9. Now, turn the dough out onto a clean piece of parchment paper and press all the crumbs together to form a large circle - like a frisbee made of dough - about 7 or 8 inches across and about ¾-inch thick. Wrap the circle of dough with the parchment paper and place it in the freezer for about 10 minutes.
10. This will make 8 scones. To make bite-sized scones, make two smaller circles that are a little thinner.
11. While the dough chills in the freezer, preheat your oven to 400°F. It should heat up in the same amount of time that it takes for the dough to chill just the right amount.
12. Now, remove the dough and cut it up like a pizza. In half, then into quarters, then into eighths. This should produce 8 equal-sized scones.
13. Separate the scones and form the edges just a little bit - you don't want to handle the dough too much - then place them on a lined baking sheet.
14. Bake at 400°F until golden - this should take 10 - 15 minutes.
15. Eat the scones immediately while they are nice and warm from the oven.

Notes

Recipe Yield

This recipe makes 8 regular-sized scones or 16 mini scones. You can also use cookie cutters to make them into fun shapes. I have made them into circles, hearts, Christmas trees, and stars - I think they taste better in fun shapes. 😊

Storage/Shelf Life/Reheating

Store scones in an airtight container for up to a week. We have kept them at room temperature, and they were fine, but because there is an and cheese in them, they should probably be stored in the refrigerator.

To keep scones fresh, store a slice of plain white bread in the container with them.

Gluten Free Blueberry Scones

Scones

- ½ cup unsalted butter
- 3 cups gluten free flour
- ¾ tsp xanthan gum
- 1/3 cup granulated sugar
- 2 tbsp baking powder
- ½ tsp salt
- 1 tbsp lemon zest
- ¾ cup buttermilk
- 2 large eggs
- 1 cup blueberries
- 2 tbsp milk

Glaze

- 1 cup powdered sugar
- 1 tbsp lemon juice
- ½ tsp pure vanilla
- 1 tbsp water

1. Preheat oven to 425°F and line baking sheet with parchment paper.
2. Cut the butter into small pieces and put in the freezer for 10 minutes.
3. In a large bowl add flour, xanthan gum (leave out if your flour blend already has it), sugar, baking powder, salt, and lemon peel, stir to combine the ingredients.
4. Cut in the butter into the flour with a pastry cutter or fork until it looks like the size of small peas.
5. Add in the buttermilk and the whisked eggs and stir until a soft dough forms. The dough will be sticky. Carefully stir in the blueberries.
6. Add one tbsp of flour to a large piece of parchment paper. Place the dough on top of the floured parchment paper. Dust the top of the dough with 1 tablespoon of flour and gently fold dough over on itself 2 times. You do this by folding the dough in half on top of itself and then doing it a second time.
7. With your hands form a dough round that is about 7" in diameter and 2" thick. If you make it any larger or flatter you will end up with flat scones.
8. Run a sharp knife under warm water and then cut the dough round in half. Then cut each half into 4 slices. Repeat on the second half. You will now have 8 dough triangles. Carefully place the dough on the parchment lined baking sheet. Brush the tops of the dough with the 2 tablespoons of milk. Bake for 15-20 minutes, until the tops are golden brown.
9. Add the glaze ingredients to a small bowl and stir together until smooth. Drizzle over warm scones. Enjoy!

Hello my name is Lucia Roman
And my name is Edith Laliberty

Today we have prepared for you gluten-free Lemon Rose scones. We chose this dish b/c we wanted a creative, sophisticated dish that wasn't too sweet or common. We also both have gardens and love flowers so this was the perfect recipe for us and we hope you enjoy them as much as we do!

When we were making our scones the first things we mixed together were the dry ingredients.

In a large bowl we mixed together flour, sugar, baking powder, baking soda, cinnamon, and salt.

The next thing we did was cut in the butter w/ two knives until the particles were the size of peas. Finally, in a separate bowl, we mixed together the wet ingredients.

The wet ingredients we mixed together were heavy whipping cream, rose water, and rose petals. Once we had finished mixing the wet ingredients we added the mixture to the bowl w/ the dry ingredients and whisked them together, then lightly kneaded the dough before setting it on the pan.

Once we set the dough on the pan we formed a large circle out of it and cut them into triangles as proportionately as possible, then we put them in the oven at 425 degrees Fahrenheit for 11 min. While the scones were baking we started making the glaze.

For the glaze we whisked together heavy cream, lemon juice, powdered sugar, and rose water. When the scones were finished baking we let them cool then drizzled them with the glaze. Our scones are supposed to be moderately moist with a golden brown outside, a gooey inside, a pink, lemony glaze, should not be very big, and should have a sweet yet savory flavor.

The nutrition value per scone is 300 cal, 5.0g protein, and the recipe only called for 1 tbsp of sugar in the actual scones and 1 cup of powdered sugar for the glaze making these less sugary than many other scones. We also decided to make our scones gluten free. We did this mostly b/c I'm gluten free but 2 of my family members are also gluten free. The scones we made are sweet and savory. Our Lemon Rose scones go great w/ lemonade, mild teas, coffee, and are a good tea time snack or even part of a breakfast meal. I think that overall we learned how to work together and communicate well. Thank you!

Recipe: Double Apple Scones w/ Caramel Glaze

From: Danielle Jones

Yields: 12 scones

Scone Ingredients:

- 1 lg. Apple, peeled & chopped
- 1 T butter
- 1 ½ tsp. Cinnamon
- 1 tsp. Vanilla
- 2 ¼ c flour
- ⅓ c sugar
- 1 ½ T baking powder
- ½ tsp. Salt
- 5 T butter, cubed
- ⅓ c applesauce
- ⅓ c half & half

Glaze Ingredients:

- 3 T butter
- ⅓ c brown sugar
- 1/16 tsp. Salt
- 1 tsp. Vanilla
- ½ c powdered sugar
- 1-2 T milk

Directions:

Preheat the oven to 400 degrees. Combine apples and butter. Microwave for one minute. Stir in cinnamon and vanilla. In a separate bowl, mix dry ingredients. Cut in butter until mixture is in pea-sized lumps. Stir in applesauce and apples. Add enough half & half so that the dough forms into a ball. Turn onto a flowered surface and knead a few times. Press into a circle ¾ inch thick. Cut into twelve wedges. Place on an ungreased cookie sheet. Bake for fifteen minutes. Let the scones cool slightly and drizzle with caramel glaze.

Caramel Glaze:

Combine butter, brown sugar, and salt in a small pan. Stir and bring to a boil over medium-low heat. Cook and stir for another minute. Remove from heat and stir in vanilla and powdered sugar. Whisk in milk, then drizzle over scones and enjoy!

Instructions

1. Preheat oven to 400°F (204°C).
2. Saute onion and red pepper until tender over medium heat in 3 tablespoons of olive oil. Set aside to cool.
3. While veggies are sauteing, whisk **2 cups** flour, **1 tablespoon** sugar, **2 ½ tsp** baking powder, **¾ tsp** garlic powder, **1 tsp** Vegeta, and **¼ tsp** pepper together in a large bowl. Stir in the green onion, cooled bell pepper and onion and shredded cheese.
4. Grate **½ cup** 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.
5. Place in the refrigerator or freezer as you mix the wet ingredients together.
6. Whisk **2/3 cup** buttermilk and the egg **yolk** together. (Save egg white for another step) Pour over the flour/cheese mixture, add the ham, and then mix until the dough clumps together.
7. **To make triangle scones:** Pour dough onto a lightly floured work surface and, with floured hands, work dough into a ball as best you can. The dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1–2 more tablespoons of cold buttermilk. Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into 8 wedges.
8. Whisk 1 Tablespoon buttermilk with reserved egg white. Brush lightly onto scones and, if desired, sprinkle with flaky sea salt.

9. Line a large baking sheet with parchment paper or silicone baking mat(s). Arrange scones 2–3 inches apart on the prepared baking sheet(s).
10. 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 on the baking sheets before serving.
11. Leftover scones keep well at room temperature for 2 days or in the refrigerator for up to 5 days. Scones become softer by day 2.

Remi's Copy

😊 Remi's Savory Breakfast Scones 😊

Wash hands!

Ingredients

- 2 cups (250g) **all-purpose flour** (spooned & leveled), plus more for hands and work surface
- 1 Tablespoon (12g) **granulated sugar**
- 2 and 1/2 teaspoons **baking powder**
- 3/4 teaspoon **garlic powder**
- 1 teaspoon **Vegeta seasoning (or salt)**
- 1/4 teaspoon **freshly ground black pepper**
- 3 Tablespoons **chopped fresh green onions**
- 1/2 **red bell pepper, diced**
- 1 **small onion, diced**
- 1 cup (about 100g or 3.5 oz) **shredded swiss cheese**
- 1/2 cup (8 Tbsp; 113g) **unsalted butter, frozen**
- 2/3 cup (160ml) cold **buttermilk**, plus 1 Tablespoon for brushing
- 1 large **egg, separated**
- 3/4 cup (about 110g or 3 oz) **finely chopped ham**
- optional for topping: flaky sea salt**

Best Blueberry Scones

I make this blueberry scone recipe for my daughter who loves blueberries. A lot of times, I will freeze the leftovers and heat them in the toaster oven for a warm breakfast treat which she really enjoys.

Submitted by **tldejar**

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Servings: 10

Yield: 10 scones

Ingredients

- 3 cups all-purpose flour
- 1/2 cup white sugar
- 3 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter
- 2/3 cup whole milk
- 2 eggs, beaten, divided
- 1 dash vanilla extract
- 1 cup frozen blueberries
- 2 tablespoons white sugar

Directions

Step 1

Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with

Get the Recipe: Cherry Scones with Orange Glaze

Yield: 8 scones Prep Time: 10 mins Cook Time: 20 mins

Chilling Time: 15 mins Total Time: 45 mins

Wake up to tart, yet sweet, **cherry scones** with orange glaze. This breakfast pastry is quick and easy to make with fresh or frozen cherries!

★★★★★ 5 (14 ratings)

Equipment

- 1 Kitchen scale
- 1 Mixing bowls
- 1 pastry cutter
- 1 Baking sheet

Ingredients

Cherry Scones

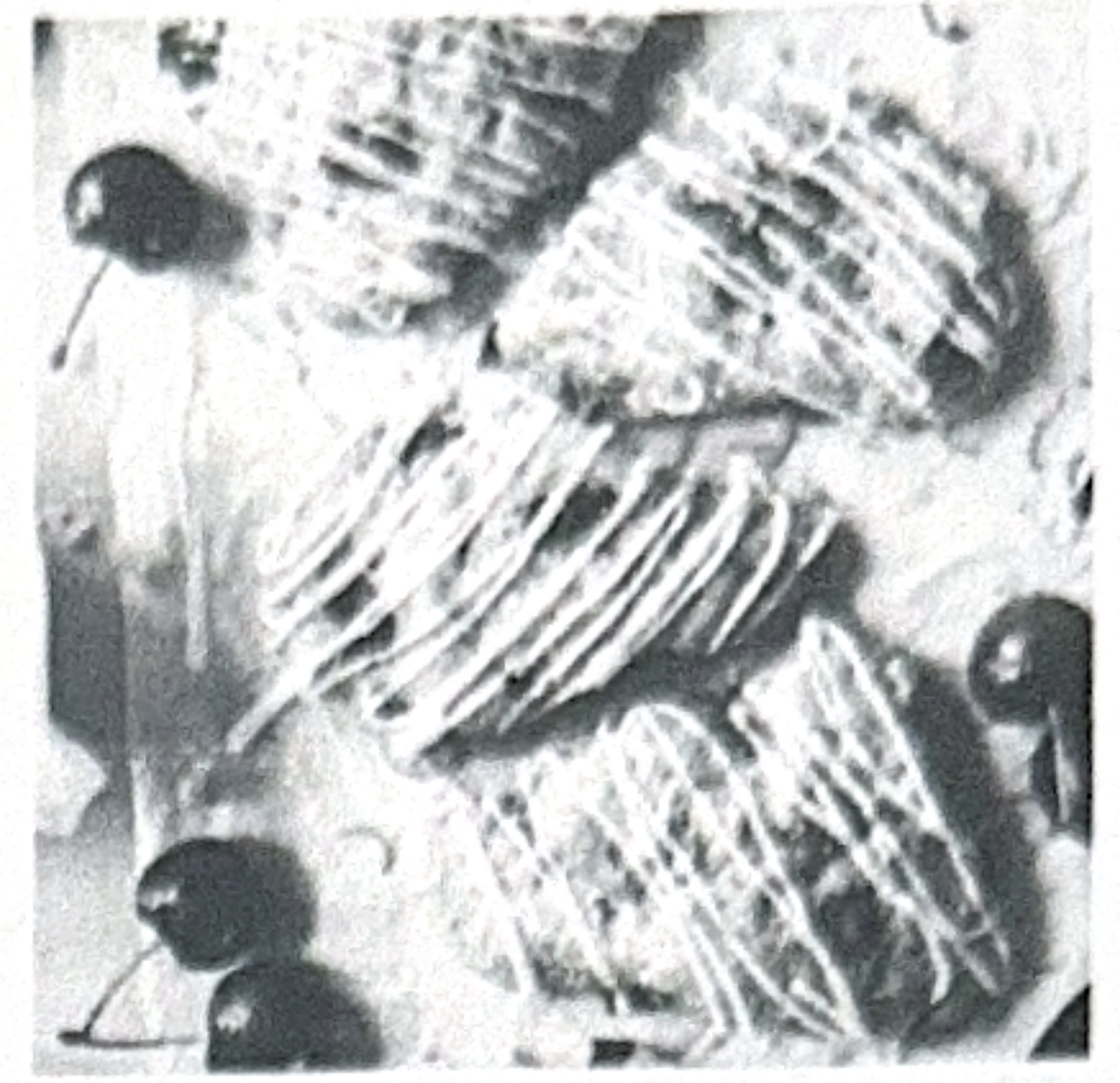
- 2 cups (250 g) all purpose flour, plus more for dusting work surface
- 3 Tablespoons granulated sugar, plus more for sprinkling on top
- 1 Tablespoon baking powder
- ½ teaspoon salt
- 1½ Tablespoons fresh orange zest
- 4 Tablespoons frozen unsalted butter, grated
- ⅔ to ¾ cup (160 to 180 ml) cold heavy cream, plus more for brushing on top
- 1 large egg, cold
- 1 teaspoon pure vanilla extract
- ½ teaspoon almond extract, optional
- 1 cup chopped frozen cherries, keep in freezer until ready to mix in (see notes for fresh cherries)

Orange Glaze

- 1 cup (120 g) confectioners' sugar, sifted
- 1-2 Tablespoons fresh orange juice

Instructions

- 1 Line a baking sheet with parchment paper. Set aside.
- 2 In a large bowl, whisk together flour, sugar, baking powder, salt and orange zest. Set aside.
- 3 Use a box grater to shred butter into small pieces (it's best if the butter is frozen). Alternatively, cut butter into small 1/4-inch pieces. Add butter to flour mixture and cut butter into the mixture by using a pastry cutter or two forks. The mixture should resemble sand.
- 4 In a separate bowl or measuring cup, whisk together 2/3 cup heavy cream, egg and extracts.
- 5 Pour the wet mixture into flour mixture. Use a wooden spoon or silicone spatula to mix ingredients together until large dough crumbles form (avoid over mixing). If the dough is not forming clumps, add more cream, one Tablespoon at a time. Dough should be slightly sticky with a few flour-y spots, which will disappear when the cherries are added.
- 6 Stir in chopped frozen cherries just until incorporated. If necessary, use your hands, but work quickly so the dough stays cold.



Lemon Blueberry Scones

Delicate scones infused with lemon zest and blueberries, finished with a smooth lemon glaze for a bright flavor.

Servings 8

Ingredients

Dry Ingredients

2 cups all-purpose flour

1/3 cup granulated sugar

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 tablespoon finely grated lemon zest

Wet Ingredients

1/2 cup unsalted butter, cold and cubed

2/3 cup heavy cream, plus extra for brushing

1 large egg

2 teaspoons pure vanilla extract

3 tablespoons fresh lemon juice

ruit

1 cup fresh blueberries (or frozen, unthawed)

Topping

¼ cup heavy cream

¼ Raw sugar

Instructions

Prepare Oven and Baking Sheet: Preheat oven to 400°F. Line a baking sheet with parchment paper.

Combine Dry Ingredients: Whisk together flour, sugar, baking powder, baking soda, salt, and lemon zest in a large bowl.

Cut in Butter: Incorporate cold, cubed butter into the dry mix using a pastry cutter or fingertips until texture resembles coarse crumbs.

Mix Wet Ingredients: In a separate bowl, whisk heavy cream, egg, vanilla extract, and lemon juice until blended.

Form Dough: Pour wet ingredients into dry mixture and stir gently just until a shaggy dough forms.

Add Blueberries: Fold in blueberries carefully to distribute evenly without crushing.

Shape Dough: Turn dough onto a lightly floured surface and pat into a 7-inch diameter circle about 1 inch thick.

Cut and Arrange: Cut dough into 8 wedges and place on a prepared baking sheet, spacing slightly apart.

Brush with Cream: Lightly brush tops with additional heavy cream, sprinkle with raw sugar.

Bake: Bake for 16 to 18 minutes until golden and cooked through. Transfer to a wire rack to cool.

Recipe from bitebluekitchen.com

Savory Spinach and Feta Scones

Prep Time 15 minutes	Cook Time 15 minutes	Chill Time 15 minutes	Total Time 45 minutes
-------------------------	-------------------------	--------------------------	--------------------------

Ingredients

- 2 ½ C all-purpose flour
- 3 ¾ tsp baking powder
- ¾ tsp salt
- 1 tsp Garlic powder
- 1 Tbsp sugar
- ½ C frozen butter(Grated)
- 1 ½ C of fresh spinach(Minced)
- 1 ½ C of crumbled feta cheese
- 1 ¼ C heavy cream
- Fresh cracked pepper

Instructions

1. Preheat oven to 450°F, line a baking sheet with parchment paper, and prepare a floured work surface.
2. Mix the flour, baking powder, salt, garlic and sugar together in a large bowl.
3. Grate the butter and add to the bowl.
4. Place bowl and freezer or fridge until ready to do the final mixing.
5. Destem the spinach then rinse and dry.
6. Mince the spinach and put into a small bowl.
7. If the feta is not pre-crumbled, crumble the feta into pea sized pieces and add to the bowl with the spinach.

8. Add the feta and spinach mixture to the large bowl, add cream and mix.
9. Transfer dough to your floured work surface and shape dough into a rough 8-inch disc, then cut into eighths.
10. Transfer the scones to your baking sheet and lightly brush cream over them, and sprinkle salt and pepper to the top.
11. Put them into the oven for about 15 minutes or until the tops are golden brown.
12. Enjoy!!!



Recipe Analyzer Results

A single serving of savory spinach and feta scones has 380 calories.

Read through [the nutrition label](#) for a snapshot of this recipe's nutritional profile. If the label lists less than 5 percent daily value for a nutrient it is considered low, while 20 percent or more is high. In general, you want to limit saturated fat, cholesterol, and sodium, and get enough fiber, vitamins, and minerals.

Ingredients:

- 2 1/2 c all-purpose flour
- 3 3/4 tsp baking powder
- 3/4 tsp salt
- 1 tsp Garlic powder
- 1 tbsp sugar
- 1/2 c frozen butter(Grated)
- 1 1/2 c fresh spinach(Minced)
- 1 1/2 c crumbled feta cheese
- 1 Fresh cracked pepper
- 1 goat milk

Nutrition Facts

Servings: 8

Amount per serving

Calories **380**

% Daily Value*

Total Fat 11.5g **15%**

Saturated Fat 7.2g **36%**

Cholesterol 34mg **11%**

Sodium 3975mg **173%**

Total Carbohydrate 71.9g **26%**

Dietary Fiber 3.6g **13%**

Total Sugars 18.3g

Protein 10.2g

Vitamin D 8mcg **40%**

Calcium 2214mg **170%**

Iron 6mg **35%**

Potassium 5104mg **109%**

**The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.*

Recipe analyzed by **verywell**