



Lemon & Blueberry Scones

Sarah's servings: 6, Sarah's skill: Easy, Baking time: 12-15 mins

Ingredients

230g self-raising flour
1 tsp baking powder
40g unsalted cubed cold butter
40g caster sugar
1 lemon, zested
75g blueberries
1 large egg
75ml buttermilk

Method

- Pre-heat the oven to 220°C (200°C fan). Line a baking tray with baking parchment.
- In a large bowl weigh out the self raising flour, baking powder and butter.
- Rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Add the sugar, blueberries, lemon zest, egg and around 55ml of the buttermilk to the dry ingredients. Mix together with a knife until combined.
- Using your hands, bring the ingredients together to form a soft but not sticky dough. Add more buttermilk if the dough is dry.
- Tip the dough onto a lightly floured surface and gently roll out or flatten with your hands to about 2cm thickness. Cut out six scones using a 6cm round cutter.
- Place the scones on the prepared baking tray. Brush with any remaining buttermilk or an egg wash.
- Bake for 12-15 minutes until golden brown.