



Lemon Poppy Seed Scones

SHARED BY LINDA DARKES

Prep Time - 20 minutes

BakeTime - 16-18 minutes

Total Time - 38 minutes

Servings - 8 wedges or 12 biscuits

ingredients

- 2 ½ cups All Purpose Flour
- 1/3 cup Granulated Sugar
- 2 tsp Baking Powder
- ½ tsp Baking Soda
- ½ tsp Salt
- 2 Tbsp Poppy Seeds
- 2 tsp Lemon Zest
- ½ cup cold, Unsalted butter, cut in pieces
- 1 Egg, large
- ½ cup full-fat Sour Cream or Plain Yogurt
- 3 Tbsp Lemon Juice
- ½ tsp Lemon Extract

Egg Wash

- 1 large Egg, beaten
- 1 Tbsp Milk or Water

Glaze

- 2 Tbsp lemon Juice
- 1 tsp Lemon Zest
- ¼ tsp Lemon extract
- ¾ cup Icing Sugar
- Pinch of salt (1/8 tsp or less)

directions

- Preheat oven to 375F. Set a large baking sheet aside. (optional – line sheet with parchment paper)
- In a large bowl combine the flour, sugar, baking powder, baking soda, salt, poppy seeds and lemon zest; mix well.
- Using a pastry cutter, mix in the butter pieces until mixture resembles a coarse meal.

directions (continued)

- In a small bowl whisk together the egg and sour cream, beating smooth before stirring in the lemon juice and extract. Add to flour/butter mixture and use a fork to stir everything together until just moistened.
- Empty the loose dough onto a clean, lightly floured surface, then shape the dough into an 8-inch circle. You may need to knead the mixture a few times to get it to a workable texture.
- Cut the dough into 8 wedges or use a biscuit cutter to make as many as you can, reshaping scraps together.
- Transfer to baking sheet, about 2 inches apart.
- Lightly brush each scone with egg wash.
- Bake 16-18 minutes or until light golden brown.
- Allow to cool for 10 minutes on the baking sheet.
- For the glaze: Whisk together the lemon juice, extract, sugar and salt.
- Drizzle over warm scones.
- Serve at once. Enjoy!