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# Flaky Blueberry Scones

## Dough

**2 cups all-purpose flour**

**1/3 cup granulated sugar**

**1/2 teaspoon salt**

**1 tablespoon baking powder**

**1/2 cup unsalted butter (1 stick) grated and very cold or frozen**

**1/2 cup buttermilk, plus more for brushing on scones**

**1 large egg**

**2 teaspoons vanilla extract**

**1 cup blueberries, fresh or frozen (DO NOT THAW)**

## Lemon Glaze

**1 cup powdered sugar**

**2 Tablespoon lemon juice**

In a large bowl, whisk together flour, sugar, salt and baking powder. Using a pastry blender or your hands, cut in butter until mixture is crumbly. (You might want to put this in the freezer for an hour to help keep the frozen blueberries from thawing.)

In a small bowl, whisk together egg, buttermilk and vanilla extract. Add blueberries and liquid ingredients (If using frozen blueberries DO NOT let them thaw at all.) to dry ingredients and stir until moistened, and mixture is well combined and holds together in a ball. (The dough was really dry for me. I did not mix it until the dough was smooth because the blueberries started to thaw. The scones still came out great.)

Sprinkle a small amount of flour onto parchment paper or counter. Press dough into 8 inch circle, about 3/4 inch thick. Brush top with additional buttermilk. (I did not do this.)

Using a sharp knife, cut circle into 8 wedges. (The scones seemed really big to me. I split the dough in half and made TWO 3/4 inch thick circles. I cut SIX scones from each circle.) Divide triangles and place on a baking sheet lined with parchment paper or a silicone baking mat, leaving enough space for the scones to expand when cooked.

Place scones in refrigerator for 20 minutes. While scones chill, preheat oven to 400°F.

Bake scones for 20 to 25 minutes or until golden brown. (I put the scones on the top rack. They came out a deep brown and tasted great.) Remove from oven and cool slightly.

In a small bowl, whisk together powdered sugar and lemon juice until smooth. Drizzle the tops of each scone generously with lemon glaze.

Serve warm or let cool completely to room temperature and store in airtight container at room temperature for up to 3 days.