



Beacon Bakeshop

MYSTERY SERIES

Blueberry Scones



8 Scones



1 hour

INGREDIENTS

2 cups all-purpose flour

1/2 cup sugar

2 1/2 teaspoon baking powder

1 teaspoon cinnamon

1/2 teaspoon salt

1/2 cup unsalted butter

1/2 cup heavy cream (plus 2
tablespoons for brushing on top
of scones)

1 large egg

2 teaspoons vanilla extract

1 generous cup fresh

blueberries

Vanilla glaze:

1 cup confectioners' sugar

2-3 tablespoons heavy cream

1/2 teaspoon vanilla extract



DIRECTIONS

1. In a large bowl whisk flour, sugar, baking powder, cinnamon, and salt together. Using a pastry cutter, cut in cold butter until mixture comes together in pea-sized crumbs. This works well in a food processor too!
2. In a small bowl, whisk together 1/2 cup heavy cream, egg, and vanilla extract. Pour over the flour mixture and blend together until a soft dough forms.
3. Place dough on a flour-dusted cutting board or counter. Gently fold in the blueberries until well distributed. With your hands, form dough into an 8-inch round disk that is 1 inch thick. Cut into 8 wedges.
3. Place the scones on a parchment lined cookie sheet 2. inches apart. Brush scones with extra cream. You can sprinkle coarse sugar on them as well for extra crunch.
4. Place scones in the refrigerator for 15 minutes.
5. Preheat oven to 400 degrees F. Bake for 20-25 minutes or until scones are lightly browned on top. Remove from oven and cool. While scones are cooling make vanilla glaze by mixing the confectioners' sugar with the cream and vanilla. Drizzle over scones. Enjoy!