

Lemon Rosemary Scones - Taste of Britain

Scones are a quintessential part of both British and Irish cooking. They have been popular in these islands for centuries and are as popular today as they always were. These *classic English treats* are light, moist and tender. They are usually served at tea parties, breakfast or brunch. To brighten the weather and cut through the cold temperatures, I decided to prepare a delightful batch of *lemon rosemary scones* which paired perfectly with a mug of warm coffee or tea.

When baking *scones* is very important that your ingredients remain cold. Especially the butter. This needs to melt only under the high temperature of the oven, thus creating "pockets" in the scones, helping them to rise. Another essential thing is to not overwork the dough. Upon combining the dry with the wet ingredients you will be tempted to knead the mixture into a smooth dough. To avoid this, mix the ingredients using a spatula until just combined.

The *lemon rosemary scone recipe* is very simple and requires a few basic ingredients such as *flour, baking soda, sugar, a pinch of salt, cold butter, lemon zest, rosemary, buttermilk* and *one egg*. They are ready in

30 minutes and so delicious. I encourage you to try this recipe and I assure you'll be very pleased.

These *lemon rosemary scones* are mildly sweet and have a light and tender crumb. The bright citrus notes are nicely balanced by the rosemary herbal flavors. They can be equally served plain or with a creamy lemon rosemary glaze on top.

Yield: 30 scones

Time: 30 minutes

Ingredients for scones:

- 250 g (2 cups) all-purpose flour, sifted
- 1 tablespoon baking powder
- 3 tablespoons sugar
- 1/2 teaspoon salt
- 60g (4 tablespoons), cold, unsalted butter, cut into 1 small cubes
- 1 tablespoon rosemary, finely minced
- zest of one lemon
- 180 ml (3/4 cup) buttermilk (swap kefir)
- 1 egg, lightly beaten

Ingredients for lemon rosemary glaze:

- zest of 1/2 lemon
- 1 teaspoon lemon juice
- 1 teaspoon rosemary, finely minced
- 1 teaspoon milk

- 1 cup icing sugar

Directions:

1. For the **scone preparation**, preheat the oven to 210°C (410°F). Line a large cookie sheet with parchment paper.
2. In a food processor, add the flour, baking powder, sugar and salt. Pulse until combined.
3. Spread the butter on top of the dry ingredients. Pulse until the mixture resembles fine crumbs. Add the rosemary and lemon zest and pulse until combined. Transfer to a large bowl.
4. Add the buttermilk and egg over the flour mixture and stir, using a rubber spatula, until just combined.
5. Flour a work surface and transfer the dough on it. Knead for 1 minute.
6. Using your hands, pat the dough into a circle and cut into wedges or into circles with a 2-inch cookie cutter. Arrange scones in a single layer on the prepared cookie sheet.
7. Bake until tops are golden brown, for 12-15 minutes. Let scones cool completely before glazing.
8. For the **glaze preparation**, whisk together lemon zest and juice, rosemary and milk. Gradually add the icing sugar until the desired consistency is reached.
9. Drizzle the glaze on the cooled scone and serve.

Enjoy!

Tips and Tricks:

- If it's very warm in your kitchen, freeze your butter before making scones.
- Once the dough is crumbly, you can freeze it in a sealed plastic bag. When you are ready to bake the scones, thaw the dough but do not microwave it.