

# Raspberry Lemon Scones

## INGREDIENTS:

4 cups flour  
1 cup butter  
1 cup heavy cream  
3/4 cup milk  
1/2 cup sugar  
1/4 lemon or 1/2 TBSP lemon juice  
2 TBSP + 2 tsp baking powder  
1 tsp salt  
1 tsp vanilla  
1 tsp lemon zest  
1 cup raspberries

## Glaze

2 cups powdered sugar  
2 TBSP lemon juice  
2 TBSP water  
1/2 tsp lemon zest  
1 tsp vanilla

## Directions:

In a large bowl, stir together flour, baking powder, sugar and salt.

Now here is my secret!! Touch the butter as little as possible. Chop the butter into small cubes. Then dump the butter in with the flour mixture and use your pastry cutter (this is the one I got off Amazon, LOVE it!) to cut the butter into the flour. Cut them together until the butter chunks are about the size of peas.

Pour heavy cream, milk and lemon juice into a bowl or cup and stir together. Add vanilla and lemon zest. Pour into the mixing bowl until just blended.

 *Helping of Happiness*

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## Continued...

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Pour heavy cream, milk and lemon juice into a bowl or cup and stir together. Add vanilla and lemon zest. Pour into the mixing bowl until just blended.

Next I pull out my pastry frame. I had never seen one of these until I was at my friend's house making a pie- this is a game changer!! My biscuits were always sticking to the counter or parchment paper. No more!!

Just sprinkle a little flour onto the canvas surface of the pastry frame, and dump the dough on there. Still touching the dough as little as possible (the butter staying cold is key!), roll your dough out until it is about and 1 1/2 to 2 inches thick. I also LOVE my rolling pin cover. It keeps the dough from sticking to the rolling pin. So great.

Cut dough into wedges. Place scones on a baking sheet. Preheat oven to 450 F degrees. Bake for 10-12 minutes until golden brown. Drizzle with glaze when they come out of the oven.

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