

Yield: 6 - 8

Lemon Scones

Lemon Scones are very easy to make and go perfect as a tea time snack! Serve warm or cold with some butter and jam or simply eat them as they are fresh from the oven. Yummy!

Prep Time	Cook Time	Total Time
10 minutes	15 minutes	25 minutes



Ingredients

- 2 cups or 250 g flour
- 1/2 cup or 50 g sugar
- 4 tsp baking powder
- Pinch of salt
- 1/2 cup or 110 g shortening or butter
- 1 cup egg and enough milk to make 3/4
- 1 Teaspoon Lemon Extract
- Juice of 1/2 Lemon
- Zest of 1 Lemon

Instructions

1. Preheat oven 425 F / Gas 7 / 220 C.
2. Mix flour, sugar, baking powder and a pinch of salt in a bowl.
3. Add shortening or butter and mix in a processor on 'pulse' or rub together with your finger tips until it looks like a crumble / bread crumbs.
4. Break an egg in a measuring cup and add milk until the 3/4 cup mark and lightly beat with a fork.
5. Add the egg/milk mixtures to the dry ingredients and mix just until well combined.
6. Do not over mix. Here is when you can add whatever else you want.
7. I added lemon zest but I have made them in the past with lemon zest and cranberries, with just cranberries, with blueberries, with chocolate chips, with raisins, pieces of apple, currants and just plain,....Use your imagination!
8. After this just place spoonfuls in a baking sheet and bake for approximately 15 minutes.

Notes

Tip: I used butter once because I did not have shortening and the results are similar however they kind of "melted" more when they cooked. The ones with shortening keep a better shape.

However if you don't have shortening do not be afraid to use butter. Keep an eye on them because depending on the size you make they may cook quicker. Also leave some space in between because they will grow. Serve them plain, or with butter or jam or clotted cream.

Nutrition Information: Yield: 8 Serving Size: 1

Amount Per Serving: Calories: 357 Total Fat: 19g Saturated Fat: 8g Trans Fat: 0g Unsaturated Fat: 10g
Cholesterol: 127mg Sodium: 350mg Carbohydrates: 38g Fiber: 1g Sugar: 10g Protein: 8g

Nutrition information isn't always accurate

© Lovefoodies

Cuisine: British / **Category:** Breakfast

<https://lovefoodies.com/lemon-scones/>