

## Amazing Lemon Scones

Jacob · 29/09/2024

**Prep Time**

15 mins

**Difficult**

Medium

**Servings**

55 mins

**Description**

These lemon scones with a sweet lemon glaze are so delicious they melt in your mouth This recipe came about after much trial and error as I tried to create the amazing scones I used to get in a bakery back home I think Ive got it right

**Ingredients**

- - 3 cups all-purpose flour - 1 cup white sugar - 1 ½ teaspoons baking powder - 1 ½ teaspoons baking soda - ½ teaspoon salt - ¾ cup cold butter
- cut into pieces - 9 tablespoons milk - 3 tablespoons lemon juice - 2 ½ teaspoons lemon zest - 1 ½ teaspoons vinegar - 2 cups confectioners' sugar - 1 cup butter
- melted - 2 ½ tablespoons lemon juice - ½ teaspoon vanilla extract - 2 tablespoons water
- or as needed

**Instructions**

1. Preheat the oven to 350 degrees F (175 degrees C). Make the scones: Whisk flour
2. sugar
3. baking powder
4. baking soda
5. and salt together in a large bowl. Cut in cold butter with 2 knives or a pastry blender until mixture resembles coarse crumbs. Whisk milk
6. lemon juice
7. lemon zest
8. and vinegar in a small bowl; stir into flour mixture until dough is moistened. Turn dough out onto a lightly floured surface and knead briefly
9. 5 or 6 turns. Pat or roll dough out into a 1-inch-thick round. Cut into 10 wedge-shaped pieces; arrange 1 inch apart on a baking sheet. Bake in the preheated oven until bottom edges are golden brown
10. 12 to 15 minutes. Cool scones on a wire rack for 15 minutes. Meanwhile
11. make the glaze: Stir confectioners' sugar
12. melted butter
13. lemon juice
14. and vanilla together in a bowl until smooth. Stir water into sugar mixture
15. 1 tablespoon at a time
16. to make a glaze; drizzle glaze over warm scones.