

Blueberry Cinnamon Scones

FEATURED PRODUCT:

IF YOU CARE Parchment Baking Paper

INGREDIENTS

- 2 cups all-purpose flour
- ½ cup sour cream or full-fat yogurt
- 1 egg
- 1 tsp almond extract
- 1 stick salted butter, grated and frozen (details below)
- 2 tsp baking powder
- 1/3 cup sugar, plus 2 tbsp for topping
- ½ tsp salt
- ½ tsp cinnamon
- 1 cup frozen blueberries
- 2 tbsp milk or cream, for brushing the scones

For the Glaze:

- ½ cup confectioners sugar
- 1-2 tbsp milk or cream

INSTRUCTIONS:

1. Preheat your oven to 204°C.
2. Grate a cold stick of butter onto a plate, using a box grater, on the large setting. Place butter in the freezer for 20 minutes.
3. Combine flour, sugar, salt, cinnamon, and baking powder.
4. Add butter to dry ingredients and use your hands or a pie cutter to fully integrate. You should have pea-sized clumps of butter and the flour should look yellow in color.
5. In a small bowl, whisk together egg, almond extract, and sour cream or yogurt.
6. Pour wet ingredients into the dry ingredients. You should have a slightly sticky, but workable dough.
7. Finally, add blueberries, mix gently, and turn out onto a floured counter.
8. Shape the dough into a ball, then flatten into a disk. Make sure the surface is well floured.
9. Slice dough disc into 8 triangles.
10. Line a baking sheet with If You Care Parchment Baking Paper.
11. Place scone triangles onto the baking sheet and into the fridge to cool for 15 minutes.
12. While the scones cool, whisk together glaze ingredients. The glaze should be smooth and runny enough to drizzle.
13. Just before baking, brush the top of scones with milk or cream and sprinkle with extra sugar. Bake for ~20-24 minutes, until golden brown and risen.

Let cool, then drizzle with glaze and enjoy!