



Miss Hattie's Lemon Scones



A signature treat at Miss Hattie's Boarding House in
Two Brides Too Many.

Ingredients

2 cups Flour
1/2 cup cold butter, cut
1/2 cup heavy whipping cream
1/4 cup sugar
2 teaspoons lemon juice
1 1/2 teaspoons lemon zest
1 1/2 teaspoons baking powder
1/8 teaspoon salt
1 egg

Lemon Glaze

3/4 cup confectioners' sugar
1 1/2 tablespoons lemon juice
1/2 tablespoon lemon zest

**Instructions**

In a large mixing bowl, whisk together the flour, sugar, salt, and baking powder. Cut in the butter.

In a separate bowl, whisk together the lemon zest and juice, cream, and egg. Stir egg mixture into dry ingredients, just until dough starts to form. Knead a couple times until the dough holds together.

On a lightly floured surface, gently press dough into a circle, about an inch thick. Cut into 8 wedges.



Place scones on an ungreased baking sheet, not touching each other, and bake at 350°F for 25 minutes, or until the edges are lightly browned.

Prepare the icing by mixing the powdered sugar with enough lemon juice to make a drizzling consistency. Drizzle or brush icing over warm scones.

Add a cup of tea and a Sinclair Sisters of Cripple Creek novel and you're ready for a summer porch or an autumn fireside.

Do me a favor, let me know if you make this. Please snap a photo and post it with a comment on my Facebook Page or Instagram.