

Foodnity Recipes

Fresh Rhubarb Scones – Easy Baking Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**British** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 2 tsp baking powder
- [ ] ¼ tsp salt
- [ ] ¼ cup granulated sugar

Wet Ingredients

- [ ] ½ cup cold unsalted butter, cubed
- [ ] ¾ cup whole milk
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon

Filling

- [ ] 1 cup rhubarb, cut into ½-inch pieces
- [ ] 2 tbsp brown sugar

Instructions

1. Preheat the oven to 400°F (200°C) and line a baking sheet with parchment.
2. In a large bowl, whisk together flour, baking powder, salt, and sugar.
3. Add the cold butter cubes; using fingertips, rub the butter into the flour until it resembles coarse crumbs.
4. In a separate bowl, combine milk, vanilla, and lemon zest; pour into the flour mixture and stir just until a soft dough forms.
5. Gently fold the rhubarb pieces tossed with brown sugar into the dough, being careful not to over-mix.
6. Turn the dough onto a lightly floured surface, pat into a 1-inch thick round, and cut into 8 wedges.
7. Place wedges on the prepared sheet, brush tops with a little milk, and bake for 18-20 minutes until lightly golden.

Nutrition per serving

210 kcal	4 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a tablespoon of flour at a time.
- For extra sparkle, drizzle a thin glaze of powdered sugar mixed with lemon juice after cooling.
- These scones are best enjoyed warm, straight from the oven.