

Foodnity Recipes

Rhubarb Scones – Light & Fluffy

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

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tbsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/4 cup cold unsalted butter, cubed
- [ ] 1/3 cup granulated sugar
- [ ] 3/4 cup heavy cream
- [ ] 1 egg, lightly beaten
- [ ] 1 tsp vanilla extract
- [ ] 1 cup rhubarb, trimmed and sliced
- [ ] 1 tbsp lemon juice

Optional Glaze

- [ ] 2 tbsp honey
- [ ] 1 tsp warm water
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 425°F (220°C) and line a baking sheet with parchment.
2. In a large bowl whisk together flour, baking powder, salt, and sugar.
3. Add cold butter cubes and rub with fingertips until the mixture resembles coarse crumbs.
4. In a separate bowl combine heavy cream, egg, vanilla, and lemon juice; stir in the sliced rhubarb and let sit 5 minutes.
5. Make a well in the dry ingredients, pour the wet mixture in, and gently fold until just combined—do not over-mix.
6. Turn dough onto a lightly floured surface, pat into a 1-inch thick round, cut into 8 wedges, place on the sheet, brush tops with a little cream, and bake 15-18 minutes until golden.
7. If using glaze, whisk honey, warm water, and lemon zest; drizzle over warm scones before serving.

Nutrition per serving

260 kcal	5 g	30 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, add a tablespoon more flour—just enough to handle.
- The rhubarb may release extra juice; bake on a parchment sheet to catch any drips.
- For extra sparkle, sprinkle a pinch of coarse sugar on the tops before baking.