

Foodnity Recipes

Strawberry Scones with Lemon Glaze

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

Ingredients

Scone Base

- [ ] 2 cups all-purpose flour
- [ ] 1/4 cup granulated sugar
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/2 cup cold unsalted butter, cubed
- [ ] 1/2 cup heavy cream
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh strawberries, hulled and quartered

Lemon Glaze

- [ ] 1 cup confectioners' sugar
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp milk (adjust for consistency)

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. In a large bowl whisk together flour, sugar, baking powder, and salt.
3. Add the cold butter pieces and rub them into the flour mixture with fingertips until it resembles coarse crumbs.
4. In a separate cup, whisk cream, egg, and vanilla; pour into the dry ingredients, stirring gently until just combined.
5. Fold in the quartered strawberries, being careful not to crush them.
6. Turn the dough onto a lightly floured surface, pat to about 1-inch thickness, and cut into 8 wedges.
7. Place the wedges on the prepared sheet, brush tops with a little extra cream, and bake for 12-15 minutes until golden.
8. While the scones bake, whisk together confectioners' sugar, lemon juice, zest, and milk until smooth.
9. When scones are done, let them cool for 5 minutes, then drizzle the warm lemon glaze over each piece.

Nutrition per serving

260 kcal	4 g	38 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too dry, add a tablespoon of milk at a time.
- For extra sparkle, sprinkle a pinch of coarse sugar on top before baking.
- Glaze thickens as it sits; if it becomes too stiff, thin with a few drops of milk.