

Citrus Blackberry Scones

By Chrissy@mythankfultable.com

Ingredients:

3 Cups Cake Flour
½ Cup Sugar
3 Tablespoons Lemon/Lime Zest
1 Stick of Butter, grated and chilled
1 egg beaten plus enough milk to fill ¾ cup measure
½ tsp salt
2 tsp baking powder
½ tsp baking soda
2 Cups fresh or frozen blackberries
sugar for dusting

Citrus Glaze:

¾ C confectioner's sugar
1 tsp lime extract
2 tbsp. citrus juice
mix in hot water until desired thickness

Directions:

Combine cake flour, citrus zest, salt, baking soda, baking powder, and sugar until combined.
Grate one stick of butter (8 Tablespoons) on large side of grater (refrigerate if necessary after grating – you want your butter cold)
Cut in butter until mixture resembles sand
Beat one egg in a ¾ cup measuring cup, add additional milk to cup to fill.
Mix in egg mixture to dry ingredients. This will be a dry and tender texture.
Fold in blackberries.
Turn mixture onto a flat surface and shape into a circle. Slice into eight wedges.
Place wedges onto parchment lined or Silpat lined baking sheet.
Dust each scone with sugar.
Bake at 400 for 15-20 minutes.

Combine glaze ingredients and drizzle on top of scones when baked.

