

# Lemon Scones

By Jesse Dodson

When life gives you lemons, make lemon scones!

**Yield:** 12 scones

**Prep Time:** 20 min

**Bake Time:** 34 min

## Ingredients:

- 3 cups (374g) Caputo "00" Chefs Flour
- 4 and 1/2 teaspoon (16g) baking powder
- 3/4 teaspoon (4.6g) sea salt, fine
- 2 and 1/2 tablespoons (30g) brown sugar
- 1 and 1/2 tablespoons (20g) sugar, superfine
- 1 cup (227g) butter, unsalted, cold, sliced 1/4in thick
- 2 medium eggs (105g)
- 3 and 1/2 tablespoons (54g) buttermilk, 3% fat
- 1 teaspoon (4g) vanilla extract
- 2 teaspoons (2g) lemon zest
- 2 tablespoons buttermilk (for brushing)
- 2 tablespoons sugar (for sprinkling)



## Instructions:

1. Prepare a 13" x 18" (½ sheet) baking pan by lining with parchment paper or lightly greasing.
2. Measure and sift the Caputo "00" Chef's Flour, baking powder, sea salt, brown sugar, and sugar into a mixing bowl.
3. Slice cold butter into ¼" thick x 1- 2" pieces.
4. Measure and combine buttermilk, eggs, vanilla extract, and lemon zest. Set aside.
5. In a mixing bowl fitted with the paddle attachment, mix the dry ingredients until fully combined. *In Kitchen Aid mixer about 20 seconds on speed 1.*
6. Add sliced cold butter, and mix until pieces of butter have mostly broken down to ¼" pieces and are mixed evenly throughout the dry ingredients. *In Kitchen Aid mixer about 1 minute on speed 1.*  
\*Some dry ingredients may become airborne; you may loosely cover the top of the mixing bowl with a towel or hands to prevent this.
7. Add the buttermilk, egg, vanilla, and lemon zest mixture and gently mix until mostly incorporated. Mix will be partly crumbly. *In Kitchen Aid mixer about 1 minute on speed 1.*
8. Turn mixture onto clean, lightly floured work surface.
9. Press the dough into a cohesive mass, gently incorporating the crumbly parts (very little handling required)
10. Using a rolling pin, roll evenly flat to ¾" – 1" thick.
11. With a knife, cut into 2 x 3" triangles. Scraps of dough may be re-rolled one time.
12. Place on prepared sheet pan – about 12 each, evenly spaced apart.

13. Place entire pan in the refrigerator for 1 hour to rest the dough and ensure the butter is cold before baking. \*Cut, unbaked scones may be wrapped and stored in the refrigerator overnight to bake the following day.
14. When the scones are almost done resting, preheat your oven to 350°F.
15. Remove scones from refrigeration, brush with buttermilk and sprinkle with sugar.
16. Bake 30-34 minutes to desired color.

**Notes:**

- The trick to making light and tender scones is to keep the butter cold throughout mixing until baking and not over-working the dough.
- Try adding nuts, dried fruit or other inclusions to the scones,  $\frac{3}{4}$  cup (70-90g) for the above recipe. Vanilla and lemon zest may also be replaced with different extracts or concentrates.