

Lemon Poppy Seed Scones

Makes 18 scones

INGREDIENTS

- 1 lemon (for both zest and juice)
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 3/4 cup powdered sugar, divided
- 2 teaspoons baking powder
- 2 teaspoons poppy seeds
- 1 cup heavy whipping cream (do not substitute with lower fat dairy products, the recipe needs the fat!)

INSTRUCTIONS

1. Preheat the oven to 400°F and prepare a baking sheet with parchment paper.
2. Zest the lemon to get 1 teaspoon of zest. Then juice the lemon into a separate bowl to get 1 tablespoon of lemon juice .
3. In a large bowl, stir together the flour, salt, only **1/4 cup** of the powdered sugar, the baking powder, poppy seeds, and 1 teaspoon of the lemon zest. Make sure these ingredients are well combined.
4. Slowly add the cream into the dry ingredients while mixing to form a ‘shaggy dough’. The dough will be fairly sticky.
5. Turn the dough out onto a floured surface and divide it into three equal pieces, shaping each section into a disc about 3 inches diameter. Cut each disc into six equal triangles.
6. Arrange the cut scones on the prepared baking sheet. These will puff up a little so give them some room. Bake the scones for about 15 minutes, or until they just begin to turn a vary light golden brown on top.
7. Once the scones are finished baking, remove from the baking sheet and cool on a cooling rack.
8. While the scones are cooling, make the glaze. Place the remaining 1/2 cup powdered sugar in a bowl. Stir in about 1 tablespoon lemon juice, or just enough to form a thick glaze.
9. The glaze can either be piped on or drizzled on each scone. (We filled a zippered sandwich bag with the glaze, trimming off one of the corners to allow a thin pipe of frosting.)