



White Chocolate Scones

Ingredients

- 2 1/2 cups all-purpose flour**
- 1/4 cup granulated sugar**
- 1 tablespoon baking powder**
- 1 tablespoon fresh lemon zest**
- 1/2 teaspoon fine sea salt**
- 4 tablespoons cold salted butter, cubed**
- 3 ounces white chocolate, finely chopped**
- 1 cup plus 1 tablespoon cold heavy whipping cream, divided**
- 1/2 teaspoon vanilla extract**
- 1/8 teaspoon lemon extract**
- 1 tablespoon sanding sugar**

Directions

Preheat oven to 375 degrees. Line a rimmed baking sheet with parchment paper.

In a large bowl, whisk together flour, granulated sugar, baking powder, lemon zest, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Stir in white chocolate.

In a small bowl, whisk together 1 cup cold cream, vanilla extract, and lemon extract. Add to flour mixture, stirring until a dough begins to form. Working gently, bring mixture together with hands until a dough forms. If mixture seems dry and dough won't come together, add more cream, 1 tablespoon at a time.

Turn out dough onto a lightly floured surface, and knead gently until smooth by patting dough and folding it in half 4 to 5 times. Using a rolling pin, roll out dough to a 3/4-inch thickness. Using a 2-inch fluted round cutter dipped in flour, cut 15 scones from dough, rerolling scraps as necessary. Place scones evenly spaced on prepared baking sheet.

Brush tops of scones with remaining 1 tablespoon cream and sprinkle with sanding sugar.

Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, 16 to 18 minutes. Serve warm.

Servings: 15

Source: *French Tea Time Magazine* (electronic resource)