

Raspberry and Lemon Drizzle Scones

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Makes 16

What You'll Need for the Scones:

2 cups (240 grams) all-purpose flour

1/8 cup (25 grams) granulated sugar

1 tablespoon baking powder

2 teaspoons lemon zest

6 ounces cold butter, cut into 12 pieces

1/2 cup cold heavy cream

2 large eggs

1 teaspoon vanilla

1 cup (123 grams) fresh raspberries, tossed with 1/4 cup flour

What You'll Need for the Drizzle:

1/2 cup plus 1 tablespoons (75 grams) white sugar

3 tablespoons freshly squeezed lemon juice

1 tablespoon lemon zest

What You'll Do:

1. Heat the oven to 400°F and line a baking sheet with parchment.
2. In a stand mixer, or by hand, mix together the flour, sugar, baking powder and lemon zest.
3. Add the cubes of butter in and mix on low until the butter is pea-sized.
4. Whisk together the heavy cream, eggs and vanilla. With the mixer on low speed, slowly pour over the liquid ingredient. Stop the mixer before all the flour is incorporated. Fold in the raspberries gently by hand.

5. Empty the bowl onto a lightly floured cutting board and delicately gather the dough together into a 8-inch (or so) circle. Using a large sharp knife or bench scraper, cut the circle in half, quarters and then eighth until there are 16 lovely wedges. Or, as I did when I took the photos you see here, gently bash it out into a rectangle of sorts and cut random square-ish pieces. Transfer the scones to the baking sheet, and bake for 20 to 25 minutes, rotating the pan once, and until the scones are light golden.
6. While the scones are baking, place ingredients for the lemon drizzle in a small saucepan. Stir together over low heat until the sugar has melted.
7. Once the scones are out of the oven, spoon the lemon drizzle over each scone. Let sit for 20 minutes at least, to let the lemon flavors soak in.

Notes:

- No heavy cream and desperate to make these? Whole milk will work.
- No raspberries? Try blueberries. I'm not a big fan of strawberries, unless you're going to eat them fresh out of the oven. By day two they can turn gloopy thanks to the juicy strawbs. These are lovely without fruit too. And lime and orange are also great subs.
- As ever, after you add the liquid, do not overmix. Better you empty the bowl onto a cutting board and gather the dough lightly together by hand, shaping it into a circle.