

# Blueberry Lemon White Chocolate Scones

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Yield: 16 scones

*Recipe adapted from Jamie Mariotti, who got it from Penzeys.com, who got it from a nice lady named Julie Anderson.*

## **What You'll Need:**

- 1 cup (120 grams) all-purpose flour
- 1 cup (171 grams) whole wheat flour
- 3 tablespoons sugar (optional)
- 1 tablespoon baking powder
- 1 teaspoon kosher salt (if using table salt, use only 1/2 teaspoon)
- Zest from 2 lemons
- 1 1/2 cup (249 grams) blueberries
- 1/2 cup (80 grams) white chocolate chips
- 1 1/2 cups heavy (or whipping) cream
- 1 teaspoon vanilla extract

## **For the optional glaze:**

- 3 tablespoons fresh lemon juice
- 1 cup (128 grams) confectioner's sugar

## **What You'll Do:**

1. Preheat the oven to 400°F. Grease a baking sheet or line it with parchment paper.
2. In a large bowl, whisk together both flours, sugar, baking powder, salt and lemon zest. Mix in the blueberries and white chocolate chips, then gently, gently stir in all the heavy cream and the vanilla until most of the dry ingredients are moistened. When only a little bit of flour is showing, it's time to use the best kitchen tool there is: your hands. Tenderly bring the mixture together to form a ball shape and turn the dough out onto well-floured

pastry board or counter. Cut the dough into two pieces and shape each into a 8 x 1 1/2" disk. Cut each disk into 8 pieces. All the scones will fit on a large baking sheet, but leave about 2 inches between.

3. Bake for 20 to 25 minutes until light golden. Eat warm without glaze, or let cool and then glaze them.
4. To make the optional glaze: Mix together the juice and confectioner's sugar. Pour the glaze over the scones.
5. Make a large pot of Yorkshire Gold tea and settle in with a good book. I suppose you could also share them with nice people.