

Iced Lemon Scones

Most of my scones are rough adaptations of the base recipe in Lora Brody's [Basic Baking](#). This variation adds a lemony jolt thanks to lemon juice, zest, extract, and a punchy yet elegant lemon glaze. I used Meyer lemons, but you're welcome to use standard lemons as well.

Makes 12 scones

2 cups cake flour
1 tablespoon baking powder
1/4 cup granulated sugar
1/2 teaspoon salt
Zest of 1 Meyer lemon (about 1 tablespoon, firmly packed)
1/2 teaspoon lemon extract
1 1/3 cups cold heavy cream

1 tablespoon lemon juice
3/4 cup confectioners' sugar, sifted

Preheat the oven to 425 degrees. Stack two baking sheets together (this helps prevent the bottoms from burning) and line the top sheet with parchment or a silicone mat.

Sift the flour, baking powder, sugar, and salt into a large bowl. Stir in the lemon zest. In a measuring cup, stir the lemon extract into the heavy cream, then dribble this mixture over the dry ingredients. Stir with a wooden spoon until you have a shaggy dough. Scrape the bottom to make sure you absorb all the dry bits into the dough mass.

Dump the dough onto a floured board. Knead about 10 times, then pat into a 6" diameter disc about 3/4" thick. Use a floured 2" round cutter to stamp out circles, and transfer them to the baking sheet. Bake in the center of the oven for 18 to 20 minutes, turning the baking sheet around back to front halfway through.

Meanwhile, make the glaze. Drip half the lemon juice into a large bowl, then whisk in the powdered sugar. If the glaze is too dry, add a little more lemon juice until you achieve a thick, opaque icing. Press a sheet of plastic wrap directly on the surface until ready to use.

When scones are ready, let cool for a few minutes, then spread thickly with the glaze. If you run out of glaze (you may), simply make up another partial batch as needed.