



Lemon and White Chocolate Scones


A NOD TO SPRING AND WARM MEMORIES

THE POWER OF FOOD goes beyond its ability to nourish. By engaging the senses, a delicious recipe can create and evoke long-lasting memories. For some, a favorite recipe that is well prepared can express love in a way words cannot. Today, this love is in the form of warm, freshly baked scones.

Lemon and white chocolate scones were just coming out of the oven when my son walked in the door from the airport. I knew one way to make him feel at home was to fill the house with the warm scent of a favorite recipe.

All scone flavors have the same basic ingredients: Milk, flour, egg, sugar, baking powder, and cold butter. The rest depends on the flavors you are hungry for: chocolate chip, cranberry orange, blueberry, or even savory herb. Most of the items you will likely have on hand in your pantry making this a recipe that can be thrown together at any time without a special trip to the store.

These scones are made super moist and creamy by white chocolate chips and lemon juice. You may have had store bought scones that are dry and hard. If you like your scones that way, simply cover with foil in the last five minutes and add five additional minutes to the cooking time.

I prefer my scones flaky and crispy on the outside, but moist and tender on the inside. The texture of these white chocolate-lemon scones is perfect. To take it one step further on the lemony goodness scale, I serve these scones with lemon curd. Have you ever tried lemon curd? It is creamy and packed with flavor. It's good right off the spoon but even better on a buttery, flaky, warm scone. 



Lemon and White Chocolate Scones

SCONE INGREDIENTS:

- 1/2 cup milk
- 1 tablespoon lemon zest
- 1 tablespoon fresh lemon juice
- One egg plus one egg white
- 2 1/4 cups all-purpose flour
- 3 tablespoons sugar
- 2 teaspoons baking powder
- Pinch of salt
- 3/4 cup very cold butter cut into cubes
- 1 cup white chocolate chips

ICING INGREDIENTS:

- 1/2 cup powdered sugar
- 1 tablespoon lemon juice

METHOD:

- Preheat oven to 350°F and place parchment paper on a baking sheet. Set aside.
- In a bowl, whisk together the milk, lemon zest, lemon juice, egg, and egg white. Set aside.
- In a food processor, combine the flour, sugar, baking powder, and salt.
- Add the butter and pulse until the texture resembles rough sand.
- Transfer this mixture to a bowl and add the wet ingredients, stirring until just combined.
- Fold in the white chocolate chips.
- Using your hands form a ball of dough.
- Place the dough on the parchment paper in the center of the cooking sheet. Roll out to a 9-inch circle. Using a knife, cut the circle into eight even triangles. Separate the triangle so they are not touching. At this point the scones can be covered and chilled until ready to bake.
- Bake for 20 to 25 minutes, then let cool completely on wire cooling rack.
- In a bowl combine the icing ingredients. Add additional lemon juice until thin enough to drizzle. Drizzle icing generously over the scones.



Pro Tips

For a better rise, use cold butter or even frozen butter. Here is why: soft butter creates a tender batter perfect for cakes and soft cookies. Cold butter is ideal for baked goods that should be crisp and flaky. Cold butter doesn't get fully incorporated into the batter; it breaks down into small pieces throughout the dough. Since butter is about 17% water, steam is released during the baking, creating pockets that yield flaky layers.

When it comes to mixing, don't overdo it; mix until the dough just comes together. Overworked dough will produce dry scones.

Once you've shaped your scones, you can chill them before baking.

Cut the scones into wedges but leave them close to each other. This will produce a softer side.

Don't overbake them, to keep them slightly moist. Scones are naturally flaky and somewhat dry. That's why they are delicious with clotted cream, curd, butter, or jam.

Sometimes this dough is very sticky. This is OK. If it is difficult to handle when forming the ball or 9" circle, simply sprinkle a bit of flour on the surface and your hands.



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