



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

### **Wild Blueberry Scones with Lemon Glaze**

Makes 8 large scones

Preheat oven 425°F

2 cups all purpose flour  
¼ cup sugar  
4 teaspoons baking powder  
1 teaspoon salt  
½ cup cold butter, cut into 8 pieces  
1 egg + enough butter milk to make ¾ of liquid

Place flour, sugar, baking powder and salt in the bowl of your food processor.

Pulse several times to combine.

Add butter pieces and pulse until mixture resembles coarse meal.

Transfer mixture to a large mixing bowl, add blueberries and mix gently.

Add liquid., using a rubber spatula gently incorporate into flour/blueberry mixture.

Place dough on a heavily floured surface and bring together into one mass.

Sprinkle top with flour and shape into a large square 1 ½ “ high

Cut square into 4 equal pieces then cut each piece into halves diagonally.

Place scones on a parchment lined baking sheet

Bake for 20 minutes

Remove from oven onto a cooling rack for ten minutes.

### **Lemon Glaze**

½ cup icing sugar  
Juice of ½ a lemon

Mix well.

Using the tines of a fork, drizzle scones liberally with glaze.

**THE LOVE:** Use a gentle touch so you don't crush the blueberries during the mixing process.