



1527 Pacific Ave.  
Santa Cruz, C 95060  
800-936-1055  
www.mytoque.com

## Raspberry Scones

Makes 8 scones

Fresh raspberries burst with flavor in these scones! The bright berry flavor marries perfectly with the lemon zest and sweet lemon glaze. With a food processor, these scones are mixed quickly, and are ready-to-eat in just a few minutes -- fresh-baked from the oven!

### **Ingredients:**

2 cups all-purpose flour  
3 tablespoons sugar  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
6 tablespoons unsalted butter, extra cold and grated  
1 cup fresh raspberries, washed and dried well  
1/2 cup cream  
1/2 cup sour cream

2 large eggs (one egg for the scone dough,  
one egg whisked to brush the tops of the scones)  
1 teaspoon vanilla extract  
1 teaspoon lemon zest  
1 teaspoon lemon juice

### **Glaze Ingredients:**

3/4 cup confectioners' sugar, sifted  
2-3 tablespoons fresh lemon juice  
Additional lemon zest for garnishing, (optional)

### **Directions:**

1. Preheat oven to 425°F.
2. Measure all of the dry ingredients (flour, sugar, baking powder, baking soda, and salt) together in a large bowl. Mix the dry ingredients well so that all elements are evenly distributed across the mixture. If mixing the scones by hand, a whisk or broad spatula will accomplish the job easily. If mixing with a food processor, pulse the dry ingredients a couple of times to mix the dry components.
3. Grate very cold butter with a coarse grater. If mixing scones by hand, the butter may be incorporated into the flour by (1) using a pastry blender, (2) employing two knives in a scissors motion, or (3) by hand with a quick pressing motion. If mixing with a food processor, add the grated butter to the flour mixture in the work bowl. Pulse a few times until a coarse crumb results.
4. Add the dry ingredients to a large mixing bowl. Add, by hand, the raspberries (washed and well-dried) and lemon zest to the dry mixture, and stir until evenly distributed.
5. Mix the wet ingredients together. In a medium bowl, whisk together the cream, sour cream, one egg, lemon juice, and vanilla extract until well-combined. From here, we suggest mixing the scones by hand.
6. Add the liquid all at once to the dry ingredients. Mix using a folding motion with a large spatula. Do not over mix; the dough will be shaggy in character. Turn the dough and scraps out onto a lightly-floured working surface.
7. Using a light touch, bring the dough and loose scraps together, and gently gather into a single mass. Push the dough around a bit, folding it over 5-6 times. That's it, no more. Too much kneading will activate the gluten in the flour and result in a tougher scone. Use just enough flour to keep things from sticking, but as little excess as possible.
8. Pat the dough into a circle with a thickness of about 3/4-inch to 1-inch. Use a pastry or dough cutter to cut the dough into 8 even wedges. Beat the second egg in a small dish and then brush the egg wash on the scones. Place the scones a few inches apart on a parchment-lined baking pan on the middle rack of the oven – if too low, the bottoms may darken; if too high, the tops may brown too quickly. Bake for 13-15 minutes or until the internal temperature of the scones reaches at least 182° F.
9. While the scones cool on a cooling rack, whisk the glaze ingredients together, by adding the lemon juice slowly until a good drizzling consistency is achieved. Use a whisk to drizzle the lemon glaze on the cooling scones. If desired, sprinkle additional lemon zest on top of the glazed scones. Enjoy while still slightly warm. (Go ahead and add a dose of butter to the warm insides!)