



Try HarborChase's Seasonal Scone Recipe!

Ingredients

Yield: 36 mini scones

3 ¼ cups all-purpose flour

¼ cup sugar

2 ½ teaspoons baking powder

½ teaspoon baking soda

½ teaspoon kosher salt

¾ cups cold butter, cut into pieces

1 cup milk

1 tablespoon lemon juice

1 teaspoon vanilla extract

¼ teaspoon lavender extract

1 ½ cups blueberries

Melted butter, for brushing

Lavender Glaze Ingredients:

1 ¼ cups of powdered sugar

½ teaspoon vanilla extract

¼ teaspoon lavender extract

2 tablespoons heavy cream

2 ½ tablespoons milk

Optional: culinary lavender flowers

Blueberry-Lavender Lemonade Mini Scones with Lavender Glaze

Our chefs take great pleasure in creating and sharing new scone recipes for residents, families, and guests to enjoy.

This spring, we want to introduce you to the unique delight of our Blueberry-Lavender Lemonade Mini Scones with Lavender Glaze. This recipe takes the humble scone to a whole new level of decadence, with a stunning blend of flavors that makes each bite a memorable experience.

Instructions

1. Preheat the oven to 425 degrees F. In a large bowl, whisk together the flour, sugar, baking powder, soda, and salt. Add the butter and, using your fingers, a fork, or a pastry blender, mix until the butter forms coarse crumbs. It usually takes 2-3 minutes with your fingers. (Note: You can also add 1 teaspoon of dried lavender flowers here, if you want to flavor the scones with the flowers!)
2. Make a well in the center and add the buttermilk, vanilla extract, and lavender extract (if using). Mix with a large spoon until a dough forms and comes together – it will be sticky! Stir in the blueberries.
3. Make sure your hands and your work surface are floured. Divide the dough in half and pat it into two 6-inch circles on a floured surface, or into one larger circle. Cut the circles into 6 or 8 wedges. Brush each with some melted butter. Place the scones on a baking sheet and bake for 10 to 12 minutes – or about 15ish minutes for larger scones. Top with the lavender glaze before serving.
4. To make the glaze, whisk all ingredients together until smooth. If it seems too thick, add in more milk 1 teaspoon at a time. If desired, you can add a drop of food coloring to make it pinkish-purple!
5. Allow the scones to cool slightly on the baking sheet for a few minutes. Drizzle over the cooled scones and sprinkle with lavender flowers (if using).