



Strawberry Lemon Mini Scones Takeaway

Ingredients

Yield: 70 mini scones

2 cups (250g) all-purpose flour
(spooned & leveled), plus more
for hands and work surface

1/2 cup (100g) granulated
sugar

2 and 1/2 teaspoons baking
powder

1/2 teaspoon salt

2 teaspoons lemon zest

1/2 cup (8 Tbsp; 113g) unsalted
butter, frozen

1/2 cup (120ml) heavy cream

1 large egg

1 teaspoon pure vanilla extract

1 heaping cup of dehydrated
strawberry pieces

Lemon Glaze

1 cup (120g) confectioners'
sugar

2–3 Tablespoons (30–45ml)
fresh lemon juice

Instructions

1. Whisk flour, sugar, baking powder, salt, and zest together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine with your fingers until the mixture comes together in pea-sized crumbs. Place in the refrigerator or freezer as you mix the wet ingredients together.
2. Whisk 1/2 cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the strawberries, then mix together until everything appears moistened.
3. Pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more Tablespoons heavy cream. Press into a rectangle about 1" high and, with a sharp knife or bench scraper, cut into 1 inch long strips. Then cross cut into 1-1.5" squares. Cut each square diagonally to give you a triangle shape.
4. Place scones on a plate or lined baking sheet and refrigerate for at least 10 minutes. (not necessary- but will help them hold their shape better)
5. Meanwhile, preheat oven to 375°F
6. Line a large baking sheet with parchment paper or silicone baking mat. After refrigerating, arrange scones 2 inches apart on the prepared baking sheet(s).
7. Bake for 6-10 minutes or until golden brown around the edges and lightly browned on top. Remove from the oven and allow to cool for a few minutes as you make the glaze.

Make the glaze

1. Whisk the confectioners' sugar and juice together. Add a little more confectioners' sugar to thicken or more juice to thin. Place glaze in a small deep bowl. Dip scones upside down into glaze and place on a wire drip rack. Let harden.
2. Once icing is hardened- package scones into an 8 oz mason jar- will fit 5 per if your sizing is correct. Will keep up to 5 days when sealed.