

Lemon-Lavender Scones

2 ¼ cups all-purpose flour
⅓ cup sugar
1 tablespoon baking powder
zest of one lemon
11 tablespoons chilled butter, cut into small pieces
¾ cup plus 2 tablespoons half and half
¾ teaspoon dried lavender*
1 teaspoon Lavender Vanilla Bean sugar* (optional)
a little bit of magic

Preheat oven to 400°F. Lightly butter baking sheet or use a silicone baking mat.

Blend flour, sugar, baking powder and lemon peel in food processor. Add butter and cut in using pulse until mixture resembles a coarse meal. Transfer mixture to a large bowl. Make well in center; add ¾ cup half and half. Stir just until moist then add in lavender.

Transfer dough to larger surface and gently knead until smooth, about 8 turns. Roll into a ¾ inch thick round.

Divide into 8 wedges and transfer to prepared baking sheet, spacing 1 inch apart.

Brush tops with remaining 2 tablespoons of half and half. Sprinkle with Lavender Vanilla Bean Sugar, if using this magical substance.

Bake scones until light brown, about 18 minutes. Cool completely.

*Available at <https://www.savoryspiceshop.com/Text placeholder>