

Lavender Buttermilk Scones

Ingredients:

- 2 cups all purpose flour
- 1/2 cup granulated sugar
- 2 1/2 tsp baking powder
- 2 tsp dried culinary lavender
- 2 tsp lemon zest
- 1/2 tsp salt
- 1/2 cup unsalted butter, frozen
- 1/2 cup buttermilk, plus 2 Tbl for brushing
- 1 large egg
- 1 1/2 tsp pure vanilla extract

Lemon Lavender Icing:

- 3 Tbl Heavy cream or milk
- 1 tsp dried lavender
- 1 Tbl fresh lemon juice
- 1 1/4 cups confectioners sugar

Whisk flour, sugar, baking powder, lavender, lemon zest, and salt together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine with a pastry cutter, two forks, or your fingers until the mixture comes together in pea-sized crumbs.

Whisk 1/2 cup buttermilk, egg and vanilla extract together in a small bowl. Drizzle over the flour mixture then mix together until everything appears moistened

Place mixture onto floured counter and with hands form a loose ball. If dough is too sticky, add a little more flour. Press into an 8 inch disc and with a sharp knife cut into 8 wedges.

Brush scones with remaining buttermilk and place on a lined baking sheet and place in the fridge for 15 minutes.

Bake at 400 degrees F for 18—25 minutes, or until golden brown around the edges and lightly browned on top.

Meanwhile make the icing—in a small saucepan over low heat bring the milk or cream to a simmer. Remove from heat and add the lavender. Set aside to steep for 15 minutes. Strain to remove lavender and discard. Cool for 5 minutes then whisk in the lemon juice and confectioners sugar. Drizzle over warm scones.