

Amazing Lemon Scones

These lemon scones are so delicious. They melt in your mouth! This recipe came about after much trial and error as I tried to create the amazing scones I used to get in a bakery back home. I think I've got it right! Recipe by [ANGELSTAR](#)

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Prep Time:

25 mins

Cook Time:

15 mins

Additional Time:

15 mins

Total Time:

55 mins

Ingredients

- 3 cups all-purpose flour
- $\frac{1}{3}$ cup white sugar
- 1 $\frac{1}{2}$ teaspoons baking powder
- 1 $\frac{1}{2}$ teaspoons baking soda
- $\frac{1}{3}$ teaspoon salt
- $\frac{3}{4}$ cup cold butter, cut into pieces
- 9 tablespoons milk
- 3 tablespoons lemon juice
- 2 $\frac{1}{2}$ teaspoons lemon zest
- 1 $\frac{1}{2}$ teaspoons vinegar

Glaze:

I halved the glaze ingredients as the original made twice as much as needed

- 1 cups confectioners' sugar
- 3 Tbsp butter, melted
- 1 $\frac{1}{4}$ tablespoons lemon juice
- $\frac{1}{4}$ teaspoon vanilla extract
- 1 tablespoons water, or as needed

Directions

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Make the scones: Whisk flour, sugar, baking powder, baking soda, and salt together in a large bowl. Cut in cold butter with 2 knives or a pastry blender until mixture resembles coarse crumbs. Whisk milk, lemon juice, lemon zest, and vinegar in a small bowl; stir into flour mixture until dough is moistened.
3. Turn dough out onto a lightly floured surface and knead briefly, 5 or 6 turns. Pat or roll dough out into a 1-inch-thick round. Cut into 10 wedge-shaped pieces; arrange 1 inch apart on a baking sheet.
4. Bake in the preheated oven until bottom edges are golden brown, 12 to 15 minutes. Cool scones on a wire rack for 15 minutes.
5. Meanwhile, make the glaze: Stir confectioners' sugar, melted butter, lemon juice, and vanilla together in a bowl until smooth. Stir water into sugar mixture, 1 tablespoon at a time, to make a glaze; drizzle glaze over warm scones.

Nutrition Facts

calories 446

total fat 21g

saturated fat 13g

cholesterol 54mg

sodium 488mg

total carbohydrate 62g

dietary fiber 1g

total sugars 32g

protein 5g

vitamin c 5mg

calcium 70mg

iron 2mg

potassium 79mg