

# 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](#)

Updated on September 8, 2022

**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

calories446  
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