

LEMON LIME SCONES

From Thistle Key Lane

START WITH A BASIC SCONE RECIPE OF INGREDIENTS:

2 ½ cups all-purpose flour
¼ cup granulated sugar
1 tablespoon baking powder
½ teaspoon salt
½ cup unsalted butter cubed
2/3 cup milk

FOR LEMON LIME SCONES ADD THE FOLLOWING:

2 tablespoons lemon curd (MacKay's Lemon Curd is a favorite of mine)
zest of 1 lime

Pre-heat oven 425°F.

Combine flour, baking powder and salt in a mixing bowl.

Add butter to the flour mixture. Blend with a pastry cutter or a fork until the flour mixture looks crumbly. (A food processor or mixer with paddle attachment works great too.)

Add sugar. (I use 1/3 cup sugar because I like my scones a wee bit sweeter.)

Next add the lime zest, lemon curd and milk. Stir to combine.

Drop dough from a large spoon on a parchment lined baking pan. Yields 12 to 16 scones.

Bake 12 to 15 minutes or until lightly brown.

Enjoy!