



CLONAKILTY

LEMON AND BLUEBERRY SCONES



IRISH YOGURTS

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Lemon and Blueberry Scones

Recipe by Chef Eunice Power

Ingredients

- 350g plain flour, plus more for dusting
- ¼ tsp salt
- 2 tsp baking powder
- 85g cold butter, cut into cubes
- Finely grated rind of one lemon
- 4 tbsp caster sugar



- 150g Irish Yogurts Clonakilty High Protein Natural Live Yogurt
- 4 tbsp full-fat milk
- 1 tsp vanilla extract
- 1 egg beaten with 1 tbsp milk, to glaze
- 300g Blueberries

Directions

- Heat oven to 200°C/180°C fan/ gas 6 and line a baking tray with parchment.
- To make the scones, put the flour, baking powder, sugar and lemon zest in a large bowl and mix together to combine
- Add the butter and use your fingers to rub into the flour until the mixture resembles coarse breadcrumbs. Add the blueberries and toss together
- Mix together the High Protein yogurt, vanilla extract, milk and eggs, pour into the dry mixture. Stir together until it starts to form a dough
- Tip onto the work surface and use your hands to gently knead until the dough just comes together. Lightly flour your work surface and flatten the dough into a disc about 2.5cm thick. And cut out the scones using a pastry cutter
- Transfer the scones to the prepared baking tray. Beat the remaining egg, then lightly brush it over the top of each scone. Bake in the oven for about 20-25 mins or until deep golden brown
- Serve with crème fraiche and jam/ lemon curd.