

Skillet Lemon Berry Scones

Yields: 8 servings

Prep time: 5 min

Cook time: 30 min

INGREDIENTS:

- 2 cups of unbleached flour
- 2 teaspoons of baking powder
- 4 tablespoons of sugar
- ½ teaspoon of salt
- ½ cup of cold butter
- 1 cup of fresh raspberries (½ cup chopped)
- 1 cup of fresh blue berries (½ cup chopped)
- 1 cup of milk
- ½ teaspoon of vanilla extract
- ½ cup of powdered sugar
- 6 tablespoons of lemon juice (freshly squeezed)

TOOLS:

- [Cast Iron Skillet \(10 In.\)](#)



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PROCESS:

1. Sift the flour, 3 tablespoons of your sugar, and baking powder and put in mixing bowl. Mix until well blended. Also, preheat the oven to 375° F.
2. Cut the cold butter into small pieces (½ inch - sized) and "cut" the butter into the flour mixture using a fork. You will do this just until the dough feels crumbly; not fully incorporated. (This is what gives the scone little buttery pockets throughout.)
3. Mix chopped blueberries and raspberries into the dough.
4. Gently fold in the whole raspberries and blueberries in. (Be careful not to squish them.)
5. Make a hole in the center of the dough and add the milk and vanilla. Stir until incorporated. Do not over-mix the dough.
6. Press the scone mixture into the skillet. Sprinkle 1 tablespoon of sugar on top and bake in oven for 30 minutes.
7. While scones are baking, mix powdered sugar and lemon juice in a small bowl for the icing.
8. Remove from oven and allow to cool for 10 minutes. Once cooled, drizzle the glaze on top using a spoon or whisk.
9. Cut into triangles and serve!

These scones go great with any tea of your choosing!