

# **BASIL-LEMON SCONES**

Makes 12 scones

## **Ingredients**

2 cups all-purpose flour  
¼ cup sugar  
¼ cup chopped fresh basil  
1 teaspoon baking powder  
¼ teaspoon baking soda  
¼ teaspoon salt  
¼ teaspoon garlic powder  
¼ teaspoon lemon zest  
½ cup cold unsalted butter, diced  
¼ cup grated Asiago cheese  
⅔ cup plus 1 tablespoon milk, divided  
2 teaspoons lemon juice  
1 egg, lightly beaten

## **Directions**

1. Preheat oven to 400°F. Stack two baking sheets together, and line the top sheet with parchment paper (this prevents the bottom of the scones from overbaking). Set aside.
2. In a large bowl, whisk together the flour, sugar, basil, baking powder, baking soda, salt, garlic powder, and lemon zest. Using a pastry blender, cut the butter into the flour mixture. (Mixture should resemble coarse crumbs.) Add the cheese, and toss together until combined.
3. Add ⅔ cup milk and the lemon juice to the flour mixture; stir just until the dough comes together, being careful not to overmix. Transfer the dough to a lightly floured surface, knead gently 4 to 5 times, and then pat or roll the dough into a 1½-inch-thick circle. Using a 2-inch cutter, cut dough into 12 scones, rerolling as necessary. Place scones on prepared baking sheet.
4. In small bowl, lightly beat together egg and remaining 1 Tbsp milk; brush tops of scones with egg wash. Bake for 12 – 15 mins, until scones are pale golden brown and wooden pick inserted near middle comes out clean. Transfer to wire rack to cool slightly.

## **Lemon Butter**

4 Tbsp salted butter, melted and cooled  
½ tsp lemon zest  
1 tsp lemon juice.

In small bowl, combine butter, zest and juice. Serve with warm scones.

