

Blueberry Scones

Easy blueberry scones with buttery, flaky texture and bursts of fresh berries. Perfect for breakfast, brunch, or afternoon tea with jam and cream.

15 min

PREP

25 min

COOK

40 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 cup flour
- 1 cup granulated sugar
- 1 stick unsalted butter
- 1 egg
- 1 cup buttermilk
- 1 cup blueberries
- 1 tsp vanilla extract
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 375°F (190°C). Line a large baking sheet with parchment paper.
- 2 Mix dry ingredients**

Whisk together 2 cups flour, 1 cup sugar, 1 teaspoon baking powder, 1 teaspoon salt, and 1 teaspoon vanilla extract in a large bowl until evenly combined.
- 3** Cut 1 stick cold butter into small cubes. Add to flour mixture and use your fingertips or a pastry cutter to work butter into flour until mixture resembles coarse crumbs with some pea-sized pieces remaining, about 2-3 minutes.

- 4 Toss 1 cup blueberries with 1 tablespoon flour in a small bowl until coated. Gently fold coated blueberries into flour mixture.
- 5 Beat 1 egg lightly in a small bowl, then add to flour mixture. Mix gently with a fork until dough just comes together and looks slightly shaggy - do not overmix.
- 6 **Shape the scones**
Turn dough onto a lightly floured surface and gently pat into a 7-inch circle about 3/4 inch thick. Cut into 8 wedges using a sharp knife.
- 7 Transfer wedges to prepared baking sheet, spacing them 2 inches apart. Refrigerate for 15 minutes to firm up the butter.
- 8 **Bake**
Bake for 18-22 minutes until tops are golden brown and a toothpick inserted in center comes out with just a few moist crumbs attached.
- 9 Cool on baking sheet for 5 minutes, then transfer to a wire rack. Serve warm or at room temperature.

Tips

Use cold butter straight from the refrigerator, or even freeze it for 10 minutes before grating. Cold butter creates the flaky layers that make scones tender and light.

Don't overmix the dough - it should look slightly rough and shaggy rather than smooth. Overworking develops gluten, resulting in tough, dense scones.

Toss blueberries in a light coating of flour before adding them to prevent sinking and color bleeding throughout the dough.

Chill shaped scones for 15 minutes before baking to help them hold their shape and develop better texture in the oven.

Use a sharp knife or bench scraper to cut the dough rather than twisting, which can seal the edges and prevent proper rising.

Brush the tops with cream or beaten egg before baking for a beautiful golden color and slight shine.

Preheat your baking sheet in the oven for better bottom crust development and even baking.

If the dough feels too sticky, add flour one tablespoon at a time. If too dry, add cream or milk sparingly until it just comes together.