



# Linore Rose Burkard

*Inspirational Romance  
to Warm the Soul*



## Lemon Cream Scones

2 1/4 c all-purpose flour  
1/3 c plus 2 tsp sugar, divided  
1 Tbs baking powder  
1/4 tsp salt  
1/2 c unsalted butter, chilled, cut up  
3/4 c plus 1 Tbs whipping cream, divided  
2 egg yolks  
1 Tbs grated lemon peel  
Lemon Cream (recipe follows)

Heat oven to 400. Line baking sheet with parchment paper. In large bowl, whisk together flour, 1/3 c sugar, baking powder, and salt. With pastry blender or 2 knives, cut in butter until butter is size of blueberries.

In small bowl, whisk together 3/4 c cream, egg yolks, and lemon peel. Pour into flour mixture; stir with fork until evenly moistened. With hands, quickly and gently press together to form dough. On lightly floured surface, pat into 7-inch round, 1 inch thick. With 2 1/2 inch round cutter, cutter into 8 rounds, pressing scraps as necessary. Place on baking sheet.

Lightly brush top of scones with remaining Tbs cream; sprinkle with remaining 2 tsp sugar. Bake 15-18 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes on wire rack. Serve warm or at room temp. with Lemon Cream (or raspberry jam).

### Lemon Cream

1/2 c whipping cream  
1 Tbs sugar  
1/2 c sour cream  
1 tsp grated lemon peel

In medium bowl, beat whipping cream and sugar at medium-high speed until soft peaks form. Fold in sour cream and lemon peel.

Thanks to [Roseanna White](#) for providing this recipe.

More recipes are available on the page of free resources on Linore's website: [LinoreBurkard.com](http://LinoreBurkard.com)