

Guest Blog Recipe

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Strawberry Lemon Scones with Lavender Yogurt Glaze

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The bursting sweetness of strawberries on your tongue makes you close your eyes - pause - and soak up the midst of summer. They are the taste of the season, one that is welcomed and loved by all. Their appearance in the CSA and at the farm stand has put a big smile on many faces.

While they are easily enjoyed all to oneself, straight from the basket, fresh local strawberries are a delight that should be shared. Brightened with some lemon and accented with a sour lavender glaze, they make for a delightful morning scone. With all the mouthwatering flavor, beware, friends will collapse with pleasure, and you better be ready to catch them.

Ingredients For the Scones

(Serves 8):

- 2 cups all-purpose flour
- 1 Tbs granulated sugar
- 1 Tbs baking powder
- 1/8 tsp salt
- Zest of 2 lemons
- 1/2 cup unsalted butter, cubed
- 1/2 cup of half & half cream
- 1 large egg
- 1 cup quartered strawberries



Ingredients For the Glaze:

- 3 Tbs yogurt (I used goat's milk yogurt from Shellbark Hollow to spice it up)
- 1 1/4 cup powdered sugar
- 2 Tbs lavender water (brew dried lavender in hot water, strain, and let cool)

Directions:

Preheat oven to 350F.

Whisk together flour, sugar, baking powder, salt, and lemon zest.

Using a pastry blender, incorporate the butter until the cubes become pieces that are roughly pea sized.

In a separate bowl, beat together cream & egg. Incorporate wet & dry ingredients, trying not to smash the butter too much.

Stir in strawberry pieces.

Remove dough from bowl, and working on a floured surface, shape it into a 1" thick circle. Cut the circle into eight pieces like you would a piece of pizza.

Place the triangles onto a parchment-lined baking sheet, and bake for 20-25 minutes.

Once you remove the scones from the oven, whisk together the glaze ingredients. Pour over top of the scones & you are ready to serve.



About:

Naomi Huober is a local foodie and gardner with a passion for sustainability. When not working full-time at fashion brand, Free People, Naomi is wildly pursuing her passions through photography & writing. Check her blog [Numie Abbot](#) for more.