



Lemon and blueberry scones

by Richard Burr

Ingredients

250g strong white flour
40g unsalted butter
Zest of 2 lemons
1 tablespoon baking powder
100g blueberries
125ml whole milk
2 large eggs (use 1 for egg washing)

Makes around 10 scones

Method

Preheat the oven to 220°C/200°C fan/gas mark 7 and line a baking tray with baking parchment. Weigh out 225g of the flour and rub the butter into this until the mixture resembles breadcrumbs. Fold in the lemon zest and blueberries. Measure the milk into a jug, beat 1 egg into this, then fold the mixture into the dry ingredients using a silicone spatula until just combined. The mixture will be very sticky, but don't worry – it's meant to be at this stage. Sprinkle half of the remaining flour onto a clean work surface quite thickly, so it covers about 15x20cm. Scrape the scone mix out onto the flour and sprinkle the rest of the flour on top.

Gently pat out with the palm of your hand, shaping the dough into a rectangle of around 10x20cm. Fold this in half, making sure to pick up any wet dough still on the work surface.

Turn the square of folded dough a quarter turn and roll out and fold again.

Turn, roll and fold a third time, then roll out to about 15mm thickness and press out circles of around 7cm diameter.

Press together the remaining dough and cut out more scones. You should end up with around 10 scones.

Lay each scone onto the baking parchment and brush the tops with beaten egg.

Bake for 14–16 minutes until golden brown.

Take out of the oven, allow to cool, and eat with cream and lemon curd or blueberry jam.

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