

LEMON ALMOND POPPY SEED SCONES

Ingredients

2 c. all-purpose flour

$\frac{1}{3}$ c. granulated sugar

3 tbsp. poppy seeds

1 tbsp. baking powder

$\frac{1}{2}$ tsp. kosher sea salt

6 tbsp. (3/4 stick) cold butter, cubed

2 large eggs, beaten

$\frac{1}{3}$ c. vanilla yogurt (Greek or regular, I prefer full-fat)

1 tsp. vanilla extract

$\frac{1}{4}$ tsp. almond extract

3 tbsp. lemon zest

$\frac{1}{4}$ c. sliced or slivered almonds*

2 tbsp. unsalted butter, melted

For the glaze:

1 c. powdered sugar

$2\frac{1}{2}$ tbsp. fresh lemon juice

2 tbsp. unsalted butter, melted

$\frac{1}{2}$ tsp. lemon zest

pinch kosher sea salt

Directions

Preheat the oven to 375 degrees. Line a baking sheet with parchment paper or a silicone baking mat. set aside.

In a large mixing bowl, whisk together the flour, sugar, poppy seeds, baking powder, and salt. Cut in the butter with a pastry blender until pea-size clumps form (or if you have frozen butter, you can grate it).

Add the eggs, yogurt, vanilla extract, almond extract and lemon zest, stir just until combined. The dough should be fairly sticky.

On a floured surface, pat the dough into a 1" thick circle. Using a bench scraper or a knife, cut the dough into 8 wedges. Place onto the prepared baking sheet, about 2 inches apart.

Press in the almonds, then brush the scones with melted butter. Place in the oven to bake for 20 minutes, or until the tops are slightly browned. Remove from the oven and transfer the scones to a wire rack to cool completely.

Meanwhile, to prepare the glaze, in a small bowl whisk together the powdered sugar, lemon juice, butter, lemon zest, and salt. Drizzle over the tops of the cooled scones. Serve immediately.

source: allsimplyrecipes.com