Prep Time	20 minutes
Chill Time	20–30 minutes (optional but recommended)
Cook Time	18–22 minutes
Total Time	Approximately 1 hour
Yield	8 large scones
Intensity	Easy–Medium (Simple mixing, but keep butter cold and handle dough gently)
Equipment	Baking sheet, parchment paper, pastry cutter or box grater, mixing bowls

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Ingredients

For the Scones

- 2 cups (250g) all-purpose flour
- ⅓ cup (65g) granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup (113g) unsalted butter, frozen (for grating) or very cold and cubed
- ½ cup (120g) sourdough discard (unfed, room temperature or cold)
- ½ cup (120ml) heavy cream or whole milk, plus 1 tablespoon for brushing
- 1 large egg
- 1 teaspoon vanilla extract
- Zest of 1 large lemon (about 1 tablespoon)

- 1 cup (150g) fresh or frozen blueberries (do not thaw if frozen)
- 1 tablespoon all-purpose flour (for tossing blueberries)

For the Lemon Glaze

- 1 cup (120g) powdered sugar
- 2–3 tablespoons fresh lemon juice
- 1 teaspoon lemon zest
- Pinch of kosher salt

Optional Garnish

- Additional lemon zest
- Coarse sugar (turbinado) for sprinkling

Instructions

Step 1: Prepare the Dry Ingredients (5 minutes | Easy)

Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper and set aside. In a large mixing bowl, whisk together the flour, granulated sugar, baking powder, baking soda, and kosher salt until evenly combined. Add the lemon zest and rub it into the dry mixture with your fingertips until fragrant and evenly distributed—this releases the citrus oils and flavors the entire dough.

Step 2: Cut in the Cold Butter (5 minutes | Medium Intensity)

If using frozen butter, grate it on the large holes of a box grater directly into the flour mixture. If using cold cubed butter, add it to the bowl. Toss the butter with the flour until each piece is coated, then use a pastry cutter or your fingertips to work the butter into the flour until the mixture resembles coarse crumbs with some pea-sized butter pieces remaining. Work quickly—you want the butter to stay cold. These visible butter pockets create flaky layers during baking.

Step 3: Combine the Wet Ingredients (3 minutes | Easy)

In a small bowl or measuring cup, whisk together the sourdough discard, heavy cream, egg, and vanilla extract until smooth. Pour the wet mixture into the dry ingredients and stir gently with a spatula or fork until a shaggy dough just begins to form. Do not overmix—stop while there are still dry streaks. The dough should look rough and slightly crumbly.

Step 4: Add the Blueberries (2 minutes | Easy)

Toss the blueberries with 1 tablespoon of flour (this prevents them from sinking and bleeding too much color into the dough). Gently fold them into the dough using a spatula, being careful not to crush the berries. Turn the dough out onto a lightly floured surface and bring it together with your hands, pressing and folding 3–4 times until it holds together. Pat into a rough ball—do not knead.

Step 5: Shape and Chill (10 minutes + 20–30 minutes chill | Easy)

Pat the dough into a 1-inch-thick round disk, about 8 inches in diameter. Using a sharp knife or bench scraper, cut the disk into 8 equal wedges. Transfer the wedges to the prepared baking sheet, spacing them 2 inches apart. For best results, chill the shaped scones in the refrigerator for 20–30 minutes before baking. This firms up the butter and helps prevent spreading, resulting in taller, flakier scones. If you're short on time, you can skip this step, but the texture will be slightly less lofty.

Step 6: Bake (18–22 minutes | Medium Intensity)

Brush the tops of the chilled scones with the reserved 1 tablespoon of heavy cream and sprinkle with coarse sugar if desired. Bake at 400°F (200°C) for 18–22 minutes, rotating the pan halfway through, until the scones are golden brown on the edges and a toothpick inserted into the center comes out clean. Watch closely during the final 5 minutes—scones can go from golden to overbaked quickly. Remove from the oven and transfer to a wire rack to cool for at least 10 minutes before glazing.

Step 7: Make the Lemon Glaze (3 minutes | Easy)

While the scones cool, whisk together the powdered sugar, fresh lemon juice, lemon zest, and a pinch of salt in a small bowl until smooth and pourable. If the glaze is too thick, add lemon juice 1 teaspoon at a time. If too thin, add powdered sugar 1 tablespoon at a time. The glaze should coat the back of a spoon but still drip slowly.

Step 8: Glaze and Serve (5 minutes | Easy)

Once the scones have cooled for at least 10 minutes (glazing while hot will cause the glaze to melt and run off), drizzle the lemon glaze generously over each scone using a spoon or small piping bag. Let the glaze set for 5–10 minutes before serving. Garnish with additional lemon zest if desired.

Serving & Storage

- Serve: Enjoy warm or at room temperature with a cup of tea or coffee. These scones are also lovely served with clotted cream, butter, or a dollop of lemon curd.
- Storage: Store glazed scones in an airtight container at room temperature for up to 2 days or in the refrigerator for up to 5 days. Reheat in a 300°F (150°C) oven for 5 minutes to refresh.
- Freezing: Freeze unglazed baked scones in a freezer bag for up to 2 months. Thaw overnight in the refrigerator and reheat at 300°F (150°C) for 8–10 minutes. You can also freeze shaped, unbaked scones and bake from frozen at 375°F (190°C) for 22–26 minutes.

Nutrition Information (Estimated)

Note: Nutritional values are estimates per scone (1 of 8) with glaze and will vary based on specific ingredients, brands, and blueberry size. Values are calculated using heavy cream and include the lemon glaze.

Nutrient	Amount per Serving (1 glazed scone)
Calories	~310 kcal
Total Fat	14 g
Saturated Fat	9 g
Cholesterol	55 mg

Nutrient	Amount per Serving (1 glazed scone)
Sodium	220 mg
Total Carbohydrates	42 g
Dietary Fiber	1 g
Total Sugars	20 g
Protein	4 g