

## Sugared Lemon and Rosemary Scones



### Ingredients:

2 ½ cups flour  
½ cup granulated sugar  
1 ½ sticks, light butter  
½ cup light cream  
½ cup fat free half-and-half  
2 tablespoons fresh rosemary, finely chopped  
2 tablespoons raw sugar  
1 tablespoon baking powder  
½ teaspoon kosher salt  
Zest from one lemon

### Directions:

- 1) Combine the flour, baking powder, salt, granulated sugar, rosemary and lemon zest in a large bowl.
- 2) Add the butter, sliced into tablespoon sized portions, to the bowl and using a pastry blender, cut the butter into the flour mixture until a course mixture remains with some small pieces of the butter still visible.
- 3) Stir in the cream and ¼ cup of the half-and-half until you have a loose dough.
- 4) Turn the dough out onto a lightly floured surface and work it into the shape of a log. Wrap the log in plastic wrap and refrigerate it for one hour, until firm.
- 5) Preheat your oven to 350 degrees and line a baking sheet with Parchment paper.
- 6) Remove the log from the refrigerator, discard the plastic wrap and cut the log into two inch rounds.
- 7) Place the rounds on the Parchment paper, brush with the remaining ¼ cup of the half-and-half and then sprinkle the raw sugar on top of all of the scones.
- 8) Bake the scones in the oven for 25 minutes, until they are a light golden brown. Remove from oven and allow them to cool before serving.