Lemon Scones

3 cups all-purpose flour, plus more for work surface

8 tablespoons (1 stick) cold unsalted butter, cut into small cubes

1/3 cup sugar, plus more for sprinkling

1 tablespoon baking powder

1/4 teaspoon coarse salt

3/4 cup plus 3 tablespoons heavy cream

3 large eggs

2 tablespoons finely grated lemon zest

1 1/2 teaspoons pure vanilla extract

2 Tablespoons powdered sugar

lemon juice

heavy cream

Combine flour, sugar, baking powder and salt in bowl of standing mixer.

Cut in cold butter until mixture resembles coarse sand.

Combine 3/4 cup cream, 2 eggs, lemon zest and vanilla.

Add to dry ingredients until just moistened.

Shape into a disk on a silpat lined baking sheet.

Cut into 8 wedges.

Combine 3 T. cream and egg.

Brush over scone.

Bake 40 minutes at 400.

Cut into wedges.

Combine powdered sugar and lemon juice. Add enough cream to make a drizzling consistency. Drizzle glaze over scones.