

CopyCat Starbucks Blueberry Scones

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/8 teaspoon ground nutmeg
6 tablespoons white granulated sugar
1/2 cup cold, unsalted butter, cubed
1 egg
1 tablespoon vanilla extract
1/2 cup heavy cream
1 cup fresh blueberries

Topping:

1 egg
1 tablespoon heavy cream
1/2 teaspoon vanilla extract
raw sugar

Directions

Preheat oven to 375-degrees. Line a large cookie sheet with parchment paper and set aside.

Sift the flour, baking powder, salt, nutmeg and sugar in a large bowl. Use a pastry cutter to cut the cold butter into the flour mixture. In a small bowl, whisk together the egg, vanilla extract and heavy cream. Stir the wet ingredients into the dry ingredients and mix until just combined. Gently fold in the blueberries. Dump the scone dough out onto a lightly floured surface and pat into an 8-inch circle, approximately 1-1/2 inches high. Cut into 8 pie shaped slices and transfer to prepared cookie sheet.

In a small bowl, whisk together the egg, cream and vanilla extract. Use a pastry brush to lightly brush the top of each scone. Sprinkle raw sugar on top of each scone.

For best results, I recommend letting the scones chill in the refrigerator for an hour before baking. Bake scones in 375-degree oven for 20-24 minutes or until golden brown. Remove baked scones from the oven and let set for several minutes on the baking sheet before transferring to a wire rack to finish cooling.