

## Easy Lemon Cream Scones That Are Perfect for Spring

Few things feel more elegant-or more comforting-than a fresh-baked



**OVEN**  
**375°F**

**TIME**  
**15 min**

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### INGREDIENTS

2 cups flour  
1 tbsp baking powder  
... cup sugar  
1 tbsp lemon zest

Instructions:

Quick Facts:

Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes

Servings: 8

Calories: ~200 per scone

Tips for Perfect Scones:

Don't overmix the dough - keep it slightly shaggy for tender scones.

Use cold ingredients like chilled butter or cream to help the scones rise and stay flaky.

Add a lemon glaze by mixing powdered sugar with lemon juice for extra zing.

Want to make it fancier? Fold in blueberries or white chocolate chips before baking.

Serving Suggestions & Pairings:

A glass of Blueberry Lemonade for a cool, tart complement.

A tray of Chocolate Chip Cookie Bites for a sweet and chewy contrast.

A plate of Rainbow Sprinkle Cookies to brighten any afternoon tea spread.

Or bring them along to a brunch buffet with these Pumpkin Spice Muffins.

**Storage & Make-Ahead Tips:**

Store in an airtight container at room temperature for 2-3 days.

Freeze unbaked wedges on a tray, then store in a zip-top bag to bake fresh whenever the craving hits.

Reheat in the oven or toaster oven for 5 minutes at 325°F to restore that just-baked magic.

**More Recipes You'll Love:**

Blueberry Lemonade - A vibrant, citrusy drink to sip with your scone.

Chocolate Chip Cookie Bites - Sweet, poppable treats for dessert trays.

Rainbow Sprinkle Cookies - Bake these for a cheerful tea party addition.

Edible Cookie Dough - No oven required and perfect for snack lovers.

Pumpkin Spice Muffins - A cozy counterpoint to these bright, zesty scones.

**Final Thoughts:**

## DIRECTIONS

1. 1 Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.2 Mix dry ingredients: In a large bowl, whisk together flour, baking powder, and sugar. Stir in lemon zest until evenly distributed.3 Form and cut: Add your wet ingredients of choice (cream or butter, not listed here but implied for scones), gently mixing until a dough forms. Pat into a round disk and cut into 8 wedges.4 Bake for 15 minutes, or until lightly golden on top.5 Cool and serve: Let cool slightly before serving warm with tea, jam, or clotted cream.
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5. Servings: 8
6. Calories: ~200 per scone
7. Tips for Perfect Scones: Don't overmix the dough - keep it slightly shaggy for tender scones.
8. Use cold ingredients like chilled butter or cream to help the scones rise and stay flaky.
9. Add a lemon glaze by mixing powdered sugar with lemon juice for extra zing.
10. Want to make it fancier? Fold in blueberries or white chocolate chips before baking.
11. Serving Suggestions & Pairings: Pair these citrusy scones with:
12. A glass of : Blueberry Lemonade for a cool, tart complement.
13. A tray of : Chocolate Chip Cookie Bites for a sweet and chewy contrast.

14. A plate of : Rainbow Sprinkle Cookies to brighten any afternoon tea spread.
15. Or bring them along to a brunch buffet with these Pumpkin Spice Muffins.
16. These scones are also perfect alongside fresh berries, whipped cream, or a hot mug of Earl Grey.
17. Storage & Make-Ahead Tips: Store in an airtight container at room temperature for 2-3 days.
18. Freeze unbaked wedges on a tray, then store in a zip-top bag to bake fresh whenever the craving hits.
19. Reheat in the oven or toaster oven for 5 minutes at 325°F to restore that just-baked magic.
20. More Recipes You'll Love: Blueberry Lemonade - A vibrant, citrusy drink to sip with your scone.
21. Chocolate : Chip Cookie Bites - Sweet, poppable treats for dessert trays.
22. Rainbow : Sprinkle Cookies - Bake these for a cheerful tea party addition.
23. Edible : Cookie Dough - No oven required and perfect for snack lovers.
24. Pumpkin : Spice Muffins - A cozy counterpoint to these bright, zesty scones.
25. Final Thoughts: These Lemon Cream Scones are simplicity at its finest. With just a few ingredients and a hint of citrus, they deliver flavor that feels luxurious with barely any effort. Whether you're baking for brunch, teatime, or just because-this recipe is a keeper.

## SWAPS & NOTES

Whether you're planning a brunch, looking for a teatime treat, or simply need something sweet and simple, this scone recipe is quick, reliable, and absolutely delightful.

**Why I Love This Recipe** This is a no-fuss scone recipe that doesn't skimp on flavor.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-lemon-cream-scones-that-are-perfect-for-spring/>

With only a handful of ingredients and a super short prep time, you'll go from bowl to bake in minutes.

The lemon zest infuses each bite with a sunny pop of freshness, making them ideal for spring and summer baking.