

## How to Make Buttery Lemon Raspberry Scones in Under 30 Minutes

Ridiculously Easy Lemon Raspberry Scones



OVEN  
**400°F**

TIME  
**15 min**

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### INGREDIENTS

- 1 cup heavy cream
- 8 tbsp (1 stick) butter, melted and cooled
- 2 cups all-purpose flour
- 6 tbsp sugar
- 1 tbsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp salt
- Zest of 1 lemon
- $\frac{1}{2}$  cup fresh raspberries, halved if large

### DIRECTIONS

- 1. Prep and Chill:** Preheat oven to 400°F (200°C) and line a baking sheet with parchment paper. Place the heavy cream in the freezer for 10-15 minutes to chill.
- 2. Melt the Butter:** Melt butter in a microwave-safe bowl and set aside to cool slightly.
- 3. Mix the Dry Ingredients:** In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, salt, and lemon zest.
- 4. Combine Cream and Butter:** Pour the chilled cream into the cooled melted butter and stir. The cold cream will help form small clumps of butter-perfect for tender scones.
- 5. Mix the Dough:** Add the cream-butter mixture to the dry ingredients and stir just until the flour is mostly combined. Gently fold in the raspberries, being careful not to crush them too much.
- 6. Shape and Chill:** Use a cookie scoop or spoon to portion dough into mounds on the prepared baking sheet. Refrigerate for at least 15 minutes to help the scones keep their shape.
- 7. Bake:** Bake for 18-22 minutes, or until the tops are golden and edges are crisp. Let cool on a wire rack.

### TIPS FOR SUCCESS

Don't overmix the dough-stop once ingredients are just combined.

Chill before baking for that classic scone rise and texture.

Use fresh lemon zest for the best citrusy aroma and flavor.

Drizzle with glaze if you want an extra touch of sweetness (powdered sugar + lemon juice = perfect topping).

