

Lemon Poppy Seed Scones Recipe: A Light and Citrusy Breakfast Pastry

There are several reasons why this Lemon Poppy Seed Scone recipe stands out from the rest:



OVEN
400°F

TIME
15 min

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INGREDIENTS

2 cups all-purpose flour
1/4 cup granulated sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/4 cup cold unsalted butter, cubed
1/2 cup buttermilk
1 large egg
1 tablespoon lemon zest
2 tablespoons fresh lemon juice
2 tablespoons poppy seeds
Optional: Glaze (1 cup powdered sugar mixed with 2 tablespoons lemon juice)

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
- 2.** Mix : Dry Ingredients: In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt until well combined.
- 3.** Add : Butter: Using a pastry cutter or your fingers, cut in the cold butter until the mixture resembles coarse crumbs. This step is crucial for achieving that flaky texture.
- 4.** Combine : Wet Ingredients: In a separate bowl, whisk together the buttermilk, egg, lemon zest, and lemon juice. Make sure to mix well to incorporate the zest evenly.
- 5.** Combine : Mixtures: Pour the wet ingredients into the dry ingredients and gently fold until just combined. Be careful not to overmix, as this can lead to tough scones.
- 6.** Add : Poppy Seeds: Gently fold in the poppy seeds until evenly distributed throughout the dough.
- 7.** Shape the : Scones: Turn the dough out onto a lightly floured surface and pat it into a circle about 1-inch thick. Cut into wedges or use a round cutter to create individual scones.
- 8.** Bake: Place the scones on the prepared baking sheet and bake for 15-20 minutes, or until they are golden brown on top.
- 9.** Glaze (Optional): If desired, drizzle the glaze over the warm scones once they have cooled slightly.

TIPS FOR SUCCESS

Chill Your Ingredients: For the best texture, ensure your butter and buttermilk are cold.

This helps create those flaky layers.

Experiment with Flavors: Try adding different citrus zests like orange or lime for a unique twist on the classic flavor.

Make Ahead: You can prepare the dough in advance and freeze it.

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

Original recipe: <https://chefmaniac.com/lemon-poppy-seed-scones-recipe-a-light-and-citrusy-breakfast-pastry/>