

LEMON-GLAZED BANANA-BERRY SCONES

(adapted from Fine Cooking)

9 oz. (2 cups) all-purpose flour
1/4 cup granulated sugar
2-1/4 tsp. aluminum-free baking powder
zest of 1 Meyer lemon
3/8 tsp. table salt
5-1/2 Tbs cold unsalted butter, cut into pieces
1 small ripe banana, cut into 1/4-inch dice (1/2 cup)
1/2 to 3/4 cup dried blueberries and cranberries
3/4 cup plus 2 Tbs. heavy cream; more for brushing

For the glaze

3 oz. (3/4 cup) confectioners' sugar
1-1/2 Tbs. fresh Meyer lemon juice
1 Tbs. unsalted butter, softened
pinch of salt

Heat the oven to 375°F.

In a large bowl, whisk the flour, sugar, baking powder, lemon zest, and salt. Rub the pieces of butter into the flour mixture using your fingers until a few pea-size lumps remain. Stir in the banana and the dried fruits. Add the cream and stir the mixture with a fork until it comes together.

Turn the dough onto a lightly floured surface and pat gently into a 7-inch circle about 1 inch high. Cut the dough into 8 wedges. Transfer to a baking sheet lined with parchment paper, allowing 1 inch of space between the scones. Brush the tops with heavy cream and bake until the tops are golden and they feel firm to the touch – 20 to 25 minutes. Cool slightly on a wire rack before glazing.

To make the glaze, mix the confectioners' sugar, lemon juice, butter, and salt, stirring until completely smooth. Drizzle the warm scones and serve them warm or at room temperature.