



Lemon Glazed Almond Scones

1/2 cup almond meal
2 cups and 1 Tablespoon all purpose flour, divided
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup granulated sugar
4 Tablespoons cold unsalted butter, fine chopped
1/3 cup unsweetened vanilla almond milk
2 Tablespoons plain yogurt
1 egg
1 teaspoon almond extract

Lemon Almond Glaze:

1 cup confectioners' sugar
1 teaspoon almond extract
2 teaspoons lemon juice
1 Tablespoon water or as needed
1/3 cup sliced almonds

Preheat oven to 350 degrees F. Place a silicone baking mat on insulated cookie sheet.

In a mixing bowl, combine almond meal, 2 cups flour, baking powder, baking soda, salt, and sugar; add the butter; mix until butter forms fine crumbs.

In a medium sized bowl, whisk almond milk, yogurt, egg, and almond extract. Add to the dry ingredients mixing only until a dough forms. Do not overmix.

If the dough is too sticky, lightly toss the dough with 1 Tablespoon flour; divide into 2 balls.

Flatten each ball into 8 inch disk on the silicone baking mat; with a long knife, lightly cut to mark 8 even wedges on each disk.

Bake in 350 degree F. oven for 20 to 25 minutes or light brown. Let cool about 5 to 10 minutes. Remove to cutting board. Spread glaze over scones; sprinkle with sliced almonds. Cool completely; cut into scone wedges. Yield: 16 scones

Prepare lemon almond glaze: In a medium size bowl, stir confectioners' sugar, almond extract, lemon juice, and water until smooth.

Cook's Note: If using a dark or insulated cookie sheet, the baking time will vary. This recipe can also be prepared using an egg substitute.

About the Recipe: If you like almonds, this scone is for you. It's packed with rich almond flavor both inside and out, and a perfect companion for that cup of coffee or tea. It's so easy to make and a touch of light lemon glaze adds a touch of sweetness along with the crunch of sliced almonds.