

## Herbal Delight Scone with Lemon Glaze

Yield: 6-8 scones

2 cups flour  
¼ cup sugar  
2 tsp baking powder  
½ tsp baking soda  
¼ tsp salt  
4 Tbsp butter, chilled  
1 cup plain yogurt  
2 Tbsp poppy seeds  
½ cup basil, finely shredded

### Method:

Preheat oven to 400 degrees.

Combine all dry ingredients. Grate cold butter with a box grater. Add to dry mixture and cut butter in until it resembles a dry coarse meal. Add yogurt, poppy seeds and basil. Mix until just combined. Form one large circle on a cookie sheet, press knife or spatula into dough to imprint scone shape, resembling wheel spokes. Bake until bottom of scone is golden brown. Can be topped with lemon glaze, if desired.

## Lemon Glaze

Yield: about ¾ cup

½ cup lemon juice  
2 cups powdered sugar  
Zest of one lemon  
1 Tbsp butter

### Method:

Whisk together all the ingredients. Microwave until hot. Whisk out any lumps. Drizzle over scones.

*(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)*