

## LEMON RHUBARB SCONES

### INGREDIENTS

2 1/2 cups all-purpose flour  
1/4 cup sugar  
2 teaspoon baking powder  
1/4 teaspoon salt  
1/4 cup butter, cubed  
grated zest of a lemon  
1 cup chopped fresh rhubarb  
1 cup milk  
1 egg  
coarse sugar, for sprinkling

### DIRECTIONS

Preheat oven to 425F. In a large bowl or the bowl of a food processor, combine the flour, sugar, baking powder and salt. Add the butter and lemon zest and pulse or blend with a pastry blender or fork until well combined, with bits of butter no bigger than the size of a pea. Transfer the mixture to a bowl. Add the rhubarb and toss to combine.

In a small bowl, stir together the milk and egg. Add to the dry ingredients and stir with a spatula just until blended. Drop by large spoonful onto a baking sheet that has been lined with silpat or parchment and sprinkle with coarse sugar. Bake for about 20 minutes until golden. Cool on a rack.