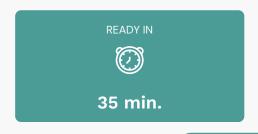
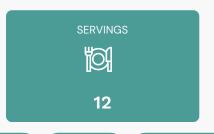


Huckleberry-Lemon Scones

Vegetarian







MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

1 tablespoon double-acting baking powder
6 tablespoons butter
2 eggs beaten
2 cups flour all-purpose
0.3 cup half and half
O.8 cup .5 oz/185 g huckleberries fresh
0.3 cup juice of lemon

0.3 teaspoon lemon zest

	1 cup powdered sugar	
	0.5 teaspoon salt	
	3 tablespoons granulated sugar white	
Equipment		
	bowl	
	baking sheet	
	oven	
	whisk	
	blender	
Directions		
	Preheat oven to 400 degrees F (205 degrees C). Grease a baking sheet.	
	Whisk together the flour, sugar, baking powder, and salt in a large bowl. Using a pastry blender, cut in butter and lemon juice until evenly mixed and slightly crumbly.	
	Whisk together the eggs and half-and-half in a small bowl; add 3/4 teaspoons lemon zest with the egg mixture to flour mixture, and mix gently just until well blended and forming a dough. Fold in the huckleberries.	
	Divide dough in half, and on a floured surface, shape each half into a ball, then flatten slightly.	
	Cut each round into six wedges; place on prepared baking sheet.	
	Bake in the preheated oven until tops are golden brown, about 12 minutes.	
	Whisk together powdered sugar and lemon juice to make a glaze.	
	Drizzle glaze on cooled scones.	
	Sprinkle with remaining lemon zest for garnish.	
Nutrition Facts		
	PROTEIN 6.69% FAT 32.48% CARBS 60.83%	

Properties

Flavonoids

Eriodictyol: 0.25mg, Eriodictyol: 0.25mg, Eriodictyol: 0.25mg, Eriodictyol: 0.25mg Hesperetin: 0.74mg, Hesperetin: 0.74mg, Hesperetin: 0.74mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 202.91kcal (10.15%), Fat: 7.39g (11.37%), Saturated Fat: 4.33g (27.09%), Carbohydrates: 31.13g (10.38%), Net Carbohydrates: 30.55g (11.11%), Sugar: 13.27g (14.74%), Cholesterol: 44.68mg (14.89%), Sodium: 264.6mg (11.5%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 3.42g (6.85%), Selenium: 9.68µg (13.84%), Vitamin B1: 0.17mg (11.44%), Folate: 43.01µg (10.75%), Vitamin B2: 0.16mg (9.39%), Calcium: 77.63mg (7.76%), Manganese: 0.15mg (7.28%), Iron: 1.27mg (7.04%), Phosphorus: 67.41mg (6.74%), Vitamin B3: 1.29mg (6.47%), Vitamin A: 250.33IU (5.01%), Vitamin C: 2.5mg (3.02%), Vitamin B5: 0.24mg (2.38%), Fiber: 0.58g (2.34%), Copper: 0.04mg (1.89%), Zinc: 0.28mg (1.85%), Vitamin E: 0.28mg (1.84%), Magnesium: 6.86mg (1.71%), Vitamin B12: 0.09µg (1.5%), Potassium: 48.75mg (1.39%), Vitamin B6: 0.03mg (1.38%)