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# Lemon Lavender Scones

Prep time: 20 minutes

Servings: 8

We are all about comfort food and celebrating the joy of lactose free dairy here at Green Valley. Because of this and the desire for breakfast food always, we decided to embark on the perfect scone recipe. Our idea of the perfect scone is one that is light and fluffy yet indulgent and also lactose free. These lemon lavender scones seemed to be the perfect fit for what we were in search for, and we think you will feel the same way, too! Whip these up for your next brunch party, family function, or even staff meeting.

Green Valley Creamery

## Ingredients

½ cup Green Valley Creamery Lactose Free Plain Whole Milk Kefir

8 tablespoons butter

2 cups white flour

¼ cup white sugar

¼ cup brown sugar

¼ teaspoon baking soda

1 teaspoon baking powder

½ teaspoon salt

2 tablespoons culinary dried lavender spice

Zest from 2 lemons

1 teaspoon vanilla extract

¼ teaspoon almond extract optional

1 large egg

## Instructions

1. Preheat the oven to 400 degrees F, and line a large baking tray with

parchment paper

2. In a large bowl, add flour, both sugars, baking soda, baking powder, and salt
3. Add softened butter to dry ingredients, and mix slowly using an electric mixer until blended
4. Add in lemon zest and lavender, mix thoroughly
5. In a separate, smaller bowl, combine vanilla, kefir, and an egg
6. Add the wet mix into the bowl of dry ingredients, combine with fork
7. On a lightly floured surface, take the ball of dough and form and flatten into a circle about 8 inches across and 1 inch thick
8. Using a pizza cutter, cut the dough into triangles (similar to how you would cut a pizza) and separate into triangles that do not touch on baking sheet with parchment paper
9. Bake until lightly golden, or about 14-16 minutes
10. Remove from oven, allow to cool, and enjoy!