

Citrus Sugar Blueberry Scones

Bake Half, Freeze Half - Busy Morning + Houseguest Breakfast

These bakery-style scones feature **homemade citrus sugar made from HWL citrus powders** and **homemade vanilla extract made here on the farm**. The citrus sugar is used as a flavor-building sugar, not a full sugar replacement, so the finished scones stay bright, balanced, and breakfast-friendly.

Yield + Purpose

Single batch: makes 8 wedges or about 12 rounds.

Double batch: makes 16 wedges or about 24 rounds - bake one batch today and freeze one batch unbaked for later.

Ingredients

Ingredient	Single Batch	Double Batch
All-purpose flour	2 3/4 cups / 345 g	5 1/2 cups / 690 g
Granulated sugar	1/4 cup / 50 g	1/2 cup / 100 g
Homemade citrus sugar	1 Tbsp + 1 tsp / 15 g	2 Tbsp + 2 tsp / 30 g
Baking powder	1 Tbsp	2 Tbsp
Baking soda	1/2 tsp	1 tsp
Kosher salt	1 tsp	2 tsp
Cold European-style unsalted butter, cubed	1 stick + 2 Tbsp / 140 g	2 sticks + 4 Tbsp / 280 g
Cold heavy cream	1 cup / 240 ml	2 cups / 480 ml
Large cold egg	1	2
Homemade vanilla extract	1 tsp	2 tsp
Dried blueberries	3/4 cup / 120 g	1 1/2 cups / 240 g
Finely chopped candied citrus peel, optional	1-2 Tbsp / 9-18 g	2-4 Tbsp / 18-36 g

Topping: heavy cream for brushing, plus coarse sugar or coarse sugar mixed with a small pinch of homemade citrus sugar.

Method

- Whisk the dry ingredients.** In a large bowl, whisk together the flour, granulated sugar, homemade citrus sugar, baking powder, baking soda, and salt.
- Cut in the butter.** Add the cold cubed butter and cut it into the flour mixture until pea-sized pieces remain.
- Mix the wet ingredients.** In a separate bowl, whisk together the cold heavy cream, egg, and homemade vanilla extract.

4. **Bring the dough together.** Pour the wet mixture into the dry mixture. Fold gently until the dough is shaggy. Add the dried blueberries and candied citrus peel, if using, and fold just until incorporated.
5. **Shape.** Turn the dough onto a lightly floured board. Pat into a round about 1 inch thick. Cut into 8 wedges or cut into rounds with a biscuit cutter.
6. **Chill.** Chill shaped scones for 30 minutes before baking.
7. **Top.** Brush the tops with heavy cream and sprinkle with coarse sugar, or with a little citrus sugar mixed into coarse sugar.
8. **Bake.** Bake at 400°F / 200°C for 18-22 minutes, until golden.

Bake Half, Freeze Half Method

For the double batch, shape all the scones. Bake one tray today and freeze the second tray unbaked so future breakfasts can go straight from freezer to oven.

1. Place shaped, unbaked scones on a parchment-lined tray.
2. Freeze until solid.
3. Wrap individually in parchment, if desired.
4. Store in a labeled freezer bag or freezer-safe container.
5. Bake from frozen without thawing. Add about 3-5 minutes to the original bake time.

Freezer Bag Label

Citrus Sugar Blueberry Scones

Bake from frozen at 400°F / 200°C

Bake time: 21-27 minutes

Date: _____

Kitchen Notes

Why not use all citrus sugar?

Homemade citrus sugar can be powerful, especially when made from concentrated homemade citrus powders. This recipe uses regular granulated sugar and citrus sugar together. That keeps the flavor bright and balanced without turning the scones bitter, perfumey, or overpowering.

Butter matters

European-style butter generally has a higher butterfat content and less water than standard American-style butter. That higher fat content usually gives scones richer flavor, a more tender crumb, and a more bakery-style texture. Standard American butter can still be used; keep it very cold and handle the dough gently.

Dried, fresh, or frozen fruit

Dried fruit is the most reliable choice for freezer scones because it does not add extra moisture to the dough. Dried blueberries are featured here; dried cherries may be substituted in the same amount. Fresh fruit can be used if it is firm and patted dry. Frozen berries should be added straight from the freezer, never thawed, and tossed with a spoonful of the measured flour before folding in.

Using frozen blueberries

If using frozen blueberries, use a little less: about 2/3 cup / 95 g for a single batch or 1 1/3 cups / 190 g for a double batch. Work quickly, shape promptly, and chill or freeze the scones right away.

More Kitchen Notes

Best citrus sugar choices

For breakfast scones, the gentlest citrus sugars usually work best: orange vanilla citrus sugar, lemon vanilla citrus sugar, orange citrus sugar, or lemon citrus sugar. Stronger citrus blends, especially grapefruit, lime, or herb-forward sugars, may be better in smaller amounts.

Homemade extract

This recipe uses homemade vanilla extract made here on the farm. If your citrus sugar is mild, you may add a tiny splash of homemade citrus extract, but the citrus sugar should remain the featured flavor. Start with 1/4 tsp citrus extract per single batch if you choose to add it.

Keeping the scones bakery-style

The goal is a scone that tastes special but still feels like breakfast. Keep the butter cold, fold the dough gently, and stop mixing as soon as the dough comes together. A slightly shaggy dough is better than an overworked dough.

Serving ideas

Serve warm with butter, cultured butter, creme fraiche, jam, honey, or a simple cup of coffee or tea. These are especially useful for houseguests because they can be baked fresh with very little morning work.

Busy summer morning rhythm

This is a small larder habit: make one dough, enjoy some now, and put some away for the day that starts faster than expected. It is not a full meal-prep day; it is one batch doing two jobs.