



# Blueberry-Lemon Scones Recipe

Active	5 mins
Total	45 mins
Serves	6 scones

## Ingredients

- 9 ounces all-purpose flour (about 2 cups, spooned; 255g), plus more for dusting
- 1 tablespoon baking powder
- 2 teaspoons sugar
- 1 teaspoon (4g) Diamond Crystal kosher salt; for table salt, use half as much by volume or use the same weight
- 2 ounces refined coconut oil (about 1/4 cup; 55g), solid but creamy (see notes)
- 6 ounces fresh blueberries (1 cup; 170g)
- 1/4 ounce lemon zest (about 1 tablespoon; 7g)
- 8 ounces unsweetened, full-fat coconut milk (1 cup; 225g), shaken or stirred until homogeneous before measuring (see notes)
- [Toasted](#) or turbinado sugar, to taste (optional)

## Directions

1. **For the Dough:** Combine flour, baking powder, sugar, salt, and coconut oil in the bowl of a food processor and pulse until oil disappears into a powdery meal. Transfer to a medium bowl, then toss with blueberries and lemon zest. Stir in coconut milk with a flexible spatula to form a soft dough. Turn onto a lightly floured sheet of parchment paper, pat into a 7-inch round, and refrigerate 15 minutes. Meanwhile, adjust oven rack to lower-middle position and preheat oven to 400°F (204°C).
2. **To Bake:** Using a chef's knife, cut chilled wheel of dough into 6 wedges. Sprinkle generously with toasted or turbinado sugar, if using, and arrange on a parchment-lined half sheet pan. Bake until puffed and golden, about 25 minutes, and serve warm.

## Special equipment

Food processor, parchment paper, [half sheet pan](#)

## Notes

To keep the flavor of the scones neutral, reach for refined coconut oil; if you'd prefer a slightly tropical aroma, try virgin coconut oil instead. In either case, it's important to use cans of unsweetened, full-fat coconut milk, not the stuff that's watered down and sold in refrigerated cartons.

This Recipe Appears In

- [Accidentally Vegan: Fresh and Light Lemon-Blueberry Scones](#)
- [Freeze Scone Dough to Bake Up a Breakfast Treat Any Time](#)