

# Blueberry and Feta Scones

Makes 10-12

It's berry season! This recipe celebrates the arrival of our fresh, local blueberries but you can cheat and use it year round by freezing fresh berries and using them straight out of the freezer.

1 tablespoon lemon juice  
1 cup milk and a little extra for brushing  
2 cups all purpose flour  
4 teaspoon baking powder  
1 teaspoon baking soda  
¼ cup/ 2oz butter  
¼ cup/ 2oz feta cheese  
½ cup/ 2oz fresh or frozen blueberries

Preheat oven to 400F (200C)  
Prepare 2 cookie sheets with parchment paper.

Add the lemon juice to the milk and set aside. Sift together flour, baking powder and baking soda. Using fingertips rub the butter into the flour until it's the consistency of fine breadcrumbs.

Crumble the feta cheese and sprinkle it through the butter/flour mix. Add the blueberries then the soured milk. Using a fork, bring the mixture together to form a soft but not wet dough—if too wet add a little more flour, if too dry add a little more milk. When the dough is formed tip it onto a floured surface and roll out until 1" thick. Using a 3" cookie cutter cut into circles and place on the prepared sheets.

Brush with milk and bake for 20-25 minutes until golden. Cool on a wire rack for a few minutes. Serve with butter.

These scones will freeze well.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

