



RECIPE CARD

LEMONY BLUEBERRY BISCUITS

Lemon Blueberry Biscuits

Ingredients

Biscuits

- 1 cup **blueberries**
- 2 cups **flour**
- 1/2 cup **sugar**
- 2 teaspoons **baking powder**
- 1/2 teaspoon **baking soda**
- 1/4 teaspoon **salt**
- 1 cup **lemon yogurt**
- 1 large **egg**
- 1/4 cup **butter**
- 1 teaspoon **grated lemon zest**

Glaze

- 1/2 cup **confectioners' sugar**
- 1 tablespoon **lemon juice**
- 1/2 teaspoon **grated lemon zest**

Directions

1. Preheat oven to 400 degrees Fahrenheit.
2. In a large bowl, whisk flour, sugar, baking powder, baking soda and salt.
3. In a separate bowl whisk yogurt, egg, melted butter and lemon zest until blended. Add to flour mixture in a large bowl and stir until moistened. Next, fold in the blueberries. Drop 1/3 cupfuls of the mixture 1" apart onto a greased baking sheet. Bake 15 to 18 minutes or until light brown. While biscuits are baking, combine the glaze ingredients in a small bowl and whisk until smooth. Drizzle over warm biscuits.



Recipe adapted from Bennett Orchards