



# Frosted Blueberry Yuletide Scones

## My Blueberry Morning

I love a quiet kitchen in the morning. The sun is just coming up. I make a pot of tea and think about baking. Today feels like a blueberry day. Doesn't that smell amazing?

These scones are my go-to. They are simple and joyful. I call them "drop" scones because you just drop the dough. No fancy shaping needed. That matters. Good food should not be fussy or make you worry.

## A Little Story for You

My grandson once tried to count the blueberries. He got to twenty-three in one scone and gave up. He just smiled and took a big bite. I still laugh at that.

That memory is why I bake them. Food is about more than eating. It is about the quiet moments and the shared smiles. What is your favorite food memory? I would love to hear it.

## Why Cold Butter Matters

Use cold butter straight from the fridge. Really cold. Why? It makes little pockets in the dough. Those pockets melt in the oven. They make the scone fluffy and tender.

If the butter is warm, it just makes the dough greasy. So keep it cold. *Fun fact: This is the same trick used for flaky pie crust!* Do you have a baking trick that took you a while to learn?

## Gentle Hands Make Gentle Scones

When you mix the dough, be gentle. Stir just until it comes together. Then knead it only three or four times. No more!

Overworking the dough makes tough scones. We want them soft and cake-like. This matters because cooking teaches us patience. Gentle hands make good food. It is a good lesson for life, too.

## The Sweetest Part

I love the brown sugar in this recipe. It gives a warm, cozy flavor. The

vanilla makes the whole kitchen smell like a hug. Do you like vanilla or almond extract more in your sweets?

See also Festive Feast Make-Ahead Turkey Gravy

When they come out of the oven, let them cool a bit. Just a few minutes. Then enjoy one warm. The blueberries will be like little bursts of summer. It is pure happiness on a plate.

## Ingredients:

Ingredient	Amount	Notes
all-purpose flour	2 cups	
packed light brown sugar	¼ cup	
granulated sugar	¼ cup	
baking powder	1 tablespoon	
salt	¼ teaspoon	
unsalted butter	¼ cup	cold and cubed
fresh blueberries	1 cup	
heavy whipping cream	¾ cup	
pure vanilla extract	1 teaspoon	
large egg	1	
Coarse sugar	for topping	Optional





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### Instructions

**Step 1:** First, get your oven nice and toasty. Set it to 375°F. I like to line my baking sheet with parchment paper. It makes cleanup so easy. (A hot oven gives you the best rise!)

**Step 2:** Grab a big bowl for your dry things. Mix the flour, both sugars, baking powder, and salt. Stir it all up until it looks like one color. This is the cozy base for our scones.

**Step 3:** Time for the cold butter. Use a pastry cutter or two knives. Cut the butter into the flour until it looks like crumbs. Those little butter bits make the scones flaky. I still laugh at my first try with warm butter!

**Step 4:** Now, the star of the show! Gently fold in the fresh blueberries. Try not to squish them. A purple dough is pretty, but whole berries are better. **What's your favorite berry to bake with? Share below!**

**Step 5:** In another bowl, whisk the cream, vanilla, and egg. Doesn't that smell amazing? Pour this into your flour mix. Stir gently just until it comes together. (Overmixing makes tough scones, trust me.)

**Step 6:** Dump the dough onto a floured counter. Knead it just 3 or 4 times. You just want it to hold together. Then, divide it into 8 rough mounds. Drop them on your sheet and sprinkle with sugar.

See also [Buttery Christmas Fan Roll Wreath](#)

**Step 7:** Bake for about 20 minutes. They're done when the tops are golden. Let them cool for a few minutes. Then, enjoy the warm, berry-filled magic. The smell fills the whole house with joy.

## Creative Twists

These scones are wonderful as they are. But sometimes, a little change is fun. You can make them your own. Here are three ideas I love.

**Lemon Zest:** Add the zest of one lemon to the dry mix. It makes the blueberries taste even brighter.

**Orange Glaze:** Mix powdered sugar with a little orange juice. Drizzle it over the cooled scones.

**Cozy Spice:** Add a teaspoon of cinnamon to the flour. It smells like a holiday hug.

**Which one would you try first? Comment below!**

## Serving & Pairing Ideas

A warm scone is a happy breakfast. I love to split one and add a pat of soft butter. It melts right into all the nooks. A little clotted cream is also a treat. For a fancy touch, dust them with powdered sugar.

What to drink? For a cozy evening, a glass of sweet dessert wine pairs nicely. For the family, a big pot of Earl Grey tea is perfect. The bergamot flavor dances with the berries. **Which would you choose tonight?**



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# Keeping Your Scones Happy and Fresh

Let's talk about keeping these scones lovely. First, let them cool completely. Then pop them in an airtight container. They will stay fresh on the counter for two days. For longer, the freezer is your friend. Wrap each scone tightly in plastic wrap. Then place them all in a freezer bag. They will keep for a month.

To reheat, just warm them in a 300°F oven for ten minutes. This brings back their magic. I once froze a whole batch for my grandson's surprise visit. He said they tasted just-baked! Batch cooking like this saves time and brings joy. You always have a little treat ready for guests. **Have you ever tried storing it this way? Share below!**

See also Spiced Holiday Biscotti Delights

## Simple Fixes for Perfect Scones

Sometimes baking has little hiccups. Do your scones spread too flat? Your butter was likely too warm. Always use it cold right from the fridge. This makes the scones light and fluffy. Are your blueberries sinking to the bottom? Toss them in a spoonful of flour first. This little coat helps them stay put.

Is the dough too sticky or wet? Just add a tiny bit more flour. I remember when my dough stuck to everything! These fixes matter. Cold butter creates steam for a tender crumb. Coating berries gives you a perfect bite in every piece. Getting these right builds your kitchen confidence. **Which of these problems have you run into before?**



## Your Quick Questions, Answered

**Q: Can I make these gluten-free?** A: Yes! Use a good gluten-free flour blend. Add a teaspoon of xanthan gum too.

**Q: Can I make the dough ahead?** A: You can mix it the night before. Keep it covered in the fridge until morning.

**Q: What can I use instead of heavy cream?** A: Full-fat coconut milk works well. So does plain, whole-milk yogurt.

**Q: Can I double the recipe?** A: Absolutely. Just use two baking sheets. Switch their positions halfway through baking.

**Q: Is the coarse sugar necessary?** A: No, but it gives a nice sweet crunch. \*Fun fact: This sugar is sometimes called “sparkling sugar.”\*

**Which tip will you try first?**

## From My Kitchen to Yours

I hope you enjoy making these blueberry scones. The kitchen is my favorite place for making memories. I would love to hear about your baking adventure. Did your family love them? Did you try a fun twist? Please tell me all about it in the comments. Sharing our stories makes the food taste even sweeter. **Have you tried this recipe?**

Happy cooking! —Elowen Thorn.





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