



Chocolate Chip Scones

Serves: 10 Prep Time: 15 min Cook Time: 20 min

Ingredients

2 cups all-purpose flour
¼ cups sugar
1 ¼ tsp baking powder
¼ tsp baking soda
¼ tsp salt
½ cups unsalted butter, cold
1 cup dark chocolate chips
¾ cups buttermilk
1 tsp vanilla extract

Steps

- 1 Preheat oven to 400°F. Whisk together flour, sugar, baking powder, baking soda, and salt in a large bowl.
- 2 Grate the cold butter using a cheese grater. This is an easy way to get it into small pieces to incorporate in the dry ingredients. If you do not have a cheese grater, you can just cut into small cubes. Blend the grated butter in with the flour mixture using a pastry cutter or 2 knives. The mixture should be clumpy and look like course crumbs. Mix in the chocolate chips.
- 3 In a small measuring cup, mix together the buttermilk and vanilla. Mix into the flour mixture until JUST incorporated. DO NOT over mix, this will make the scones too dense.
- 4 Put a small amount of flour onto a clean surface and knead the dough briefly. Shape the dough into a circle that is about 1 1/2 inches thick. Cut the circle in half and then each half into 4-5 wedges (depending on how big you want your scones).
- 5 Put the wedges on a baking sheet covered with parchment paper. Brush the tops with a little bit of milk and then lightly sprinkle with sugar.
- 6 Bake for 20-22 minutes until tops are golden brown and toothpick inserted comes out clean. Cool on a wire rack.

Nutrition

Sugar: 15 g,
Cholesterol: 26 mg,
Fiber: 3 g,
Calories: 326 kcal,
Saturated Fat: 10 g,
Carbohydrates: 42 g,
Sodium: 131 mg,

Fat: 17 g,
Protein: 3 g,
Serving Size: 1 scone