

RECIPE

Chocolate Chip Scones



Ready in **40 minutes**

Yield: **8 large scones**

Ingredients

- 2 cups all purpose flour, sifted (500 ml)
- 1 Tbsp baking powder (15 ml)
- ¼ cup sugar (50 ml)
- ½ tsp salt (2.5 ml)
- ⅓ cup cold margarine, cut into small cubes (80 ml)
- ¾ cup chocolate chips
- 1 egg
- ¾ cup heavy cream, plus 1 Tbsp for brushing the tops (180 ml + 15 ml)
- ½ tsp vanilla extract (2.5 ml)

Preparation

1. **Preheat oven to 400°F. Line a cookie sheet with parchment paper. Set aside.**
2. In a large bowl whisk together flour, baking powder, sugar and salt. Toss the butter into the flour mixture and mix it with a pastry blender until the mixture resembles coarse meal and there are small, uneven pieces of butter throughout. Mix in the chocolate chips.
3. **In a small bowl mix the egg, heavy cream and vanilla extract. Add most of the mixture to the flour mixture, leaving a bit for adding if needed. Stir the mixture with a spatula or fork until dough begins to form. If dough is too crumbly, add more of the cream mixture as needed.**
4. **Transfer dough to a lightly floured surface and knead gently until a ball forms.**

5. **For round scones:** Pat dough into 8-9 inch (23 cm) circle about $\frac{3}{4}$ inch thick. See Mrs. Hoveling for biscuit cutter. Cut out 6 rounds. Press leftover dough together into another $\frac{3}{4}$ inch thick piece and repeat to get another 2-3 scones.
6. **For triangular scones:** Pat dough into 8-9 inch (23 cm) circle about $\frac{3}{4}$ inch thick. Cut circle into 8 even wedges.
7. Place scones on prepared baking sheet. Brush tops with heavy cream. Bake for 12-16 minutes, or until golden brown. Transfer baking sheet to wire rack to cool for 10 minutes. Serve warm.