

TRIPLE CHOCOLATE SCONES

Scone Ingredients:

3 ¾ C bread flour*
¼ C cocoa powder
½ C granulated sugar
3 T baking powder
¼ tsp salt
1 ½ C semi-sweet chocolate chips + handful
of chips reserved
8 T cold unsalted butter
1 1/8 C milk

Scone Directions:

Heat oven to 375 degrees F.

Mix the sugar, flour, cocoa powder, baking powder and salt in a medium-sized bowl. Cut butter into cubes and mix into the flour mixture with your fingers, crushing the butter, until the mix is coarse and sandy. Add 1 C chocolate chips and stir to combine.

Add the milk to the dry mix, and stir until almost combined. You may need to add extra milk, a tablespoon at a time, until the mix is incorporated.

Knead dough in the bowl. Roll out to 1" thick. Cut circles 2 inches in diameter (these are very sweet, so smaller is better). Press reserved chips into top of scones.

Bake on ungreased cookie sheet until light golden brown. Circles take approximately 15 - 20 minutes.

Drizzle glaze over scones (see below)

* You can use all-purpose flour instead of bread flour, and it will give the scones a denser, more cookie-like texture. Bread flour will "lighten" up the scones, so they're a bit more like biscuits (but not—they're still scones).

Glaze Directions:

Melt butter over low heat in saucepan. Add water and cocoa powder. Add ½ t water at a time to reach desired consistency. Remove from heat. Add vanilla and powdered sugar. Whisk until combined. Drizzle over scones.

Chocolate Glaze:

2 T butter
¼ cup cocoa powder
7 T water+
½ T vanilla extract
1 ¼ C powdered sugar

