

Chocolate Chip Scone Recipe

Ingredients:

- 2 Cups all-purpose flour (scoop & leveled), plus more for hands and work surface
- ½ Cup granulated sugar
- ½ tsp salt
- 2 ½ tsp baking powder
- ½ Cup unsalted butter, frozen
- ½ Cup heavy cream or buttermilk, plus 2 Tbsp for brushing
- 1 large egg
- 1 ½ tsp pure vanilla extract
- 1 - 1 ½ Cups add-ins (i.e., chocolate chips, berries, nuts, fruits, etc.)
- Additional toppings (optional)
 - o ½ - 1 tsp ground cinnamon and coarse sugar
 - o Vanilla icing
 - o Salted caramel
 - o Powdered sugar

Directions:

1. Whisk flour, salt, sugar, and baking powder together in a large bowl.
2. Grate the frozen butter using a box grater and add it into the flour mixture. Combine with a pastry cutter, two forks, or fingers until the mixture comes together in pea-sized crumbs.
3. Place the mixture into the refrigerator or freezer as you mix the wet ingredients.
4. Whisk ½ Cup heavy cream, egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture. Add the add-ins and mix together until everything appears moistened.
5. To make triangle scones: pour dough onto the counter and with floured hands, work it into a ball.
 - a. If the dough seems too sticky, add a little more flour. If it seems to dry, add 1-2 Tbsp heavy cream.
 - b. Once in a ball, press the dough into an 8-inch disk and cut into 8 wedges.
6. To make drop scones: keep mixing the dough in the bowl until it comes together. Drop scones, about ¼ Cup of dough each, 3 inches apart on a lined baking sheet.
7. Place scones on a plate or lined baking sheet and refrigerate for at least 15 minutes.
8. Meanwhile, preheat the oven to 400 degrees Fahrenheit

9. Line a large baking sheet with parchment paper or silicone baking mats and place the scones 2-3 inches apart. (May have to use two baking sheets if making drop scones).
10. Brush scones with remaining heavy cream, and for extra crunch, sprinkle with course sugar.
11. Bake the scones for 18-26 minutes or until golden brown around the edges and lightly browned on top.
 - a. Larger scones take closer to 25 minutes to bake.
12. Remove from the oven and cool for a few minutes before topping with additional optional toppings if desired.

Note: leftover scones keep well at room temperature for 2 days or in the refrigerator for 5 days.