



the best chocolate chip scones

Sweet and flaky, these Chocolate Chip Scones are bang-on, slathered in creamy butter, strawberry jam and, dare we say, a dollop of clotted cream.

MAKES: 12 BIG SCONES



julie albert & lisa gnat

ingredients

Chocolate Chip Scones

- 3 1/4 cups flour
- 1/2 cup sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp kosher salt
- 1/4 tsp ground cinnamon
- 3/4 cup cold butter, cut into small cubes
- 1 1/2 cups semi-sweet chocolate chips
- 1 cup buttermilk
- 1/4 tsp vanilla extract

Sugar Topping

- 2 tbsp melted butter
- 2 tbsp sugar

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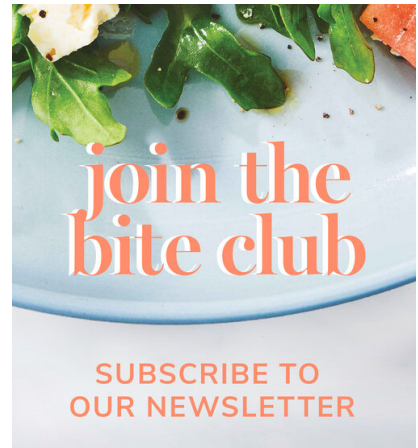


directions

1. Preheat oven to 425°F. Line a baking sheet with parchment paper.
2. In a large bowl, sift together flour, sugar, baking powder, baking soda, salt and cinnamon. Cut in butter using a pastry blender or rubbing between fingers, until mixture resembles coarse meal. Stir in chocolate chips. Add buttermilk and vanilla, stirring just until moistened.
3. Turn dough onto a lightly floured surface and knead briefly, 5 or 6 times, to gather into a large ball. Do not overwork the ball or the result will be tough scones. Divide the ball of dough in half and gently pat each into 8-inch flat rounds. Brush the top of each with melted butter and sprinkle with sugar.
4. Using a sharp knife, cut each circle into 6 even triangles and place on prepared baking sheet, about 1 inch apart. Bake 16-18 minutes until tops are golden.

"It's the face powder that gets a man interested, but it's the baking powder that keeps him home."

— GENE HACKMAN, 'BONNIE AND CLYDE'



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