

Chocolate Chip Scones

2 1/2 cups All-Purpose Flour
heaping 1/2 teaspoon salt
1/4 cup sugar
2 1/4 teaspoons baking powder
6 tablespoons cold unsalted butter, cut into 1/4 slices
3/4 cup heavy whipping cream
2 large eggs
2 teaspoons vanilla extract
1 1/2 cups to 2 cups chocolate chips
Powdered sugar to coat the finished product (optional)

Instructions

Preheat the oven to 400°F. place a sheet of parchment paper on a baking sheet.

In a mixing bowl, combine the flour, salt, sugar, and baking powder until thoroughly combined. Add the 1/4 cup sugar and whisk together. Whisk together the cream, eggs, and vanilla. reserve 2 tablespoons of the mixture, slowly add the rest to the flour mixture. Transfer the sticky dough to a heavily floured surface. Gently pat and round it into an 8" circle. Brush the top with the reserved mixture. Cut out a total of 16 scones (I used a pizza cutter); Space the scones evenly on the prepared pan.

Bake the scones for 20 minutes, until they're golden brown. Remove them from the oven, and serve warm. Sift powdered sugar over the scones (optional)

If not serving immediately or within a couple of hours, store in an airtight container. To reheat, wrap loosely in foil and reheat in the oven. <https://youtu.be/iIBFJPLr2Ao>

1 pad of butter at a time until unevenly crumbly.

he dry ingredients, along with the chocolate chips. Mix until a moist dough is formed
dough with the reserved egg/cream mixture

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ely in aluminum foil, and bake in a preheated 350°F oven for about 10 minutes.