

# Chocolate Chip Scones

COOK TIME: 12-14 MINUTES

8 SCONES



## Ingredients

1 1/4 cup flour  
1/4 cup sugar  
1/4 tsp salt  
1/4 tsp baking soda  
1 tsp baking powder  
6 tbs butter, cold  
1/3 cup + 2-3 tbs heavy cream, cold  
1 egg yolk  
1 tsp vanilla  
Chocolate chips

*Chilling the dough is a crucial step to keep the dough nice and flaky.*

*Mini chocolate chips are the best for these but regular work too - measure with the heart!*

## Instructions

Preheat oven to 400°F. Prepare one cookie sheet with parchment paper.

In a medium bowl, whisk together flour, sugar, salt, baking soda, and baking powder. Cut cold butter into the dry ingredients with a fork, pastry cutter, or your hands. Be careful not to overwork the butter and let it warm up too much. Work quickly until the butter is roughly pea-sized and fully coated.

Measure heavy cream into a separate bowl and whisk in egg yolk and vanilla. Make a well in the dry ingredients and pour in cream mixture. With a fork, gently fold together the dough until it starts to come together - dough should be shaggy. If too dry, add a little more heavy cream.

Pour dough out onto the cookie sheet and form into a disc - approximately 8 inches wide. Cut the disc into sixths or eighths and pull the slices out slightly from each other. Place in the freezer for 20-30 mins.

After chilling the scones, brush with a little bit of heavy cream. Bake for 12-14 minutes or until golden brown and a toothpick comes out clean.

*Store in an airtight container at room temperature for 3-5 days.*