



## Chocolate Chip 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

Servings: 8 scones

Prep Time: 20 min

Cooking Time: 12-14 min

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### Directions

1. Preheat oven to 400°F. Prepare one cookie sheet with parchment paper.
2. 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.
3. 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.
4. 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.
5. 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.
6. Store in an airtight container at room temperature for 3-5 days.

### Notes

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!