

Chocolate Chip Scone Recipe

Ingredients

2 cups (8 oz./250 g) all purpose (plain) flour, sifted before measuring, plus flour for working
1 Tbsp baking powder
1/2 teaspoon salt
1/4 cup (2 oz./60 g) sugar, plus 2-3 tbsp
3/4 cup semisweet chocolate chips
1 1/4 cups heavy (double) cream
3 Tbsp unsalted butter, melted

Directions

1. Position a rack in the middle of an oven and preheat the oven to 425 degrees.
2. Sift together the sifted flour, baking powder, salt and the 1/4 cup sugar into a bowl.
3. Toss together with a fork to mix thoroughly.
4. Mix in the chocolate chips.
5. Pour in the cream and mix with the fork until the mixture holds together. The dough will be fairly sticky.
6. Transfer the dough to a lightly floured work surface and sprinkle lightly with flour.
7. Knead the dough 10 times, pushing it away from you with the heel of your hand, folding it back over itself and giving it a quarter-turn each time.
8. Pat into a 9-inch disk.
9. Brush with the melted butter and then sprinkle with the 2-3 tablespoons of sugar.
10. Cut the dough into 12 pie-shaped wedges and transfer each to the baking sheet, leaving about a 1-inch space between the wedges.
11. Bake until the tops are golden brown, 15-17 minutes. Serve warm or at room temperature.

NOTE: Sift flour before measuring, and before step 2