

Chocolate Scones

Author: The Bollinger Bar at Palm Court, Balmoral Hote, Scotland

Source: Bon Appetit



2 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup unsalted butter, chilled, cut up into 1/2 inch cubes
1 1/4 cups heavy cream, chilled
1 egg yolk
milk, to brush tops, as needed

Serving Ideas: Serve with raspberry jam and clotted cream.

Categories: Breads, Brunch/Breakfast

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 196 Calories; 12g Fat (53.5% calories from fat); 3g Protein; 21g Carbohydrate; 1g Dietary Fiber; 48mg Cholesterol; 122mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.

Description: Nice, crumbly, perfect, scones.

1. Preheat oven to 425°F.
2. Combine flour, baking powder, salt, sugar, cocoa powder in a large mixing bowl. Using a pastry blender, cut in butter until a coarse meal is formed.
3. Whisk together the egg yolk and cream in a small bowl, then stir into the flour mixture just enough to blend (do not overmix). Dump dough onto a lightly floured surface, dust your hands lightly with flour and knead dough gently 5 times, just to bring the dough together. Gently press dough into a thick round, then use a 2 1/2" round biscuit cutter to cut out scones. Gather scraps, reform your dough circle and cut remaining scones out.
4. Bake on large baking sheet lined with parchment and brush lightly with a bit of milk. Bake until puffy and dry around the edges, about 18 minutes.
5. Cool on racks slightly.

*Carolyn T's
Cookbook*

Servings: 18