

# Chocolate Scones

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

|   | Conversion<br>Factor | Original Yield | Desired Yield |
|---|----------------------|----------------|---------------|
| milk  |                      | 2/3 cup        |               |
| large egg, lightly beaten                   |                      | 1              |               |
| vanilla extract                             |                      | 1 t.           |               |
| all purpose flour                           |                      | 1 ¾ cups       |               |
| unsweetened cocoa powder                    |                      | ¼ cup          |               |
| granulated white sugar                      |                      | ½ c.           |               |
| baking powder                               |                      | 2 ½ t.         |               |
| salt  |                      | ¼ t.           |               |
| cold unsalted butter, cut into small pieces |                      | 3 oz.          |               |
| dark chocolate chips                        |                      | 1/3 cup        |               |
| white chocolate chips                       |                      | 1/3 cup        |               |

Chocolate Scones: Preheat the oven to 375 degrees F) and place rack in center of oven. Line a baking sheet with parchment paper.

In a small bowl whisk together the cream or milk, egg, and vanilla extract.

In a large bowl, whisk together the flour, cocoa powder, sugar, baking powder and salt. Using a pastry blender or two knives, cut the butter into the flour mixture until it resembles coarse crumbs. Stir in the chocolate chips. Add the cream mixture and stir just until the dough comes together (add more cream and/or flour as necessary).

Transfer the dough to a lightly floured surface and knead a few times. Shape the dough into a 7 inch (18 cm) round and cut into eight wedges. Brush excess flour from the bottom of the scones, and place on the baking sheet. Brush the tops of the scones with a little cream or milk.

Bake for about 18-20 minutes or until they are firm around the edges but a bit soft in the center. A toothpick inserted into the center of a scone will come out clean. Cool on a wire rack. Can serve with clotted cream or softly whipped cream.

Makes 8 wedge-shaped scones.