

BRUNCH CHOCOLATE CHIP SCONES WITH A VANILLA DRIZZLE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 16 mini scones

2 cups all-purpose flour
 $\frac{1}{4}$ cup granulated sugar
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup very cold unsalted butter, frozen is better
 $\frac{1}{2}$ cup heavy cream
 $\frac{1}{4}$ teaspoon vanilla extract
 $\frac{1}{2}$ cup mini chocolate chips

Directions:

- Preheat oven to 375 degrees F
- Line a cookie sheet with parchment paper
- In a large bowl, combine flour, sugar, baking powder, and salt
- Thoroughly cut in butter with a pastry cutter (if frozen, grate it using a box grater and cut it in that way)
- Crumble until coarse crumbs form
- Measure out heavy cream in measuring cup and add vanilla extract and stir gently
- Carefully stir heavy cream/vanilla mixture into flour mixture
- Do not over-mix but due to the amount of dry ingredients it may be tricky to well incorporate the liquid and the dry mixes-you can briefly use an electric mixer on a low setting to help coax the dough to cling together
- Once dough is beginning to cling together, add chocolate chips, stir briefly and then transfer to a very lightly floured surface
- Lightly knead the dough and chocolate chips together until you are able to form a ball
- Break the dough into 4 even pieces and round each one out into a disk about 5" wide
- Cut each into 8 wedges and transfer to a cookie sheet
- Bake on 375 degrees F for 15 minutes
- While the scones cool, prepare your glaze by whisking together milk, vanilla extract, and powdered sugar
- Start with 1 cup powdered sugar and if it still seems too runny, you may add more sugar
- Once the scones are cooled, drizzle or spoon the glaze lightly over the top of each scone
- Allow it to sit and harden before serving