

SCONES

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

These scones are super adaptable! Just about any mix in, sweet or savory, will work with this dough. I've had great success with lemon zest and blueberries, onions and bacon, even roasted red peppers with gouda! Make sure you only add 1/2 cup of whatever mix in you prefer and adjust spices accordingly.

INGREDIENTS:

- 2 cups all purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon + 1 teaspoon baking powder
- 1/2 tsp kosher salt
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/2 cup chocolate chips
- 10 Tbsp butter, cubed
- 3/4 cup heavy cream
- 1 tsp vanilla

INSTRUCTIONS:

1. Preheat your oven to 350 degrees Fahrenheit.
2. Mix all the dry ingredients in a large bowl.
3. In a separate bowl, combine vanilla and heavy cream.
4. Add the butter to the dry ingredients, and using your hands, mix until it resembles small pea sized balls of dough.
5. Add your wet ingredients to your dry ingredients, and combine thoroughly, taking care not to over mix the dough.
6. Turn bowl over onto a clean counter, and shape dough into a disc.
7. Cut the disc into 8 triangles, like a pizza!
8. Place on a lined cookie sheet, and bake for 20 to 25 minutes, until golden brown.

