

Dark Chocolate Chunk Scones

As found at MyKitchenAddiction.com



2 cups flour
1 Tbsp baking powder
¼ cup sugar
½ tsp salt
4 Tbsp cold butter, cut into small chunks
4 ounces dark chocolate, roughly chopped
¾ cup heavy cream
1 egg, beaten
1 tsp pure vanilla extract

For the glaze:
1 cup powdered sugar
1 – 2 tsp heavy cream
Dash pure vanilla extract

Preheat the oven to 400°F. Line a baking sheet with parchment paper or a silicone baking mat, and set aside.

In a large mixing bowl, whisk together the flour, baking powder, sugar, and salt. Add the cold butter, and quickly rub the butter into the flour mixture with your fingers until the mixture resembles wet sand with a few small lumps of butter remaining. Add the chopped chocolate and toss to combine.

Meanwhile, whisk together the heavy cream, egg, and vanilla extract. Gradually add the wet ingredients to the mixing bowl, gently tossing with the flour and butter mixture. Add just enough of the wet ingredients to bring the dough together as you stir gently. You don't want the dough to be too sticky.

Once the dough comes together, turn it out onto a lightly floured surface. Shape the dough into a large disc, and cut the disc into four equal parts. Then, shape each quarter of the dough into a disc and cut it into four wedges. Place the wedges on the prepared baking sheet. Bake for about 15 minutes, until the tops of the scones are slightly golden. Transfer the scones to a wire rack to cool.

Once the scones have cooled, whisk together the powdered sugar, heavy cream, and vanilla extract. Add just enough heavy cream to make a thick glaze. Drizzle the glaze over scones.