

# Dark Chocolate Coconut Scones



2 cups flour  
1/3 cup sugar  
1 Tbsp baking powder  
6 Tbsp cold butter, cubed  
1/2 cup coconut  
6 oz. chopped dark chocolate  
1/2 + 1-3 Tbsp heavy cream  
1 egg, beaten  
1 tsp coconut extract  
Course sanding sugar

Preheat oven to 425°.

In a large bowl, whisk flour, sugar and baking powder together. Cut in cubed butter with a pastry blender or fork until just a few pieces of pea-sized butter remain. Stir in coconut and chocolate. In a measuring cup, stir together 1/2 cup heavy cream, egg and coconut extract. Pour over flour mixture and gently and lightly stir together with a fork. Add more cream if necessary, 1 Tbsp at a time, stirring just until dough comes together. Gather dough together in the bowl and turn 4-5 times to pick up small pieces and crumbs. Turn into well-floured surface.

Working quickly so dough doesn't warm too much, gently pat dough into two 1-inch thick rounds. With a floured knife, cut each round into 8 wedges. Dip tops into course sugar and place 2" apart on ungreased cookie sheet. Bake 8-10 minutes just until scones begin to brown and are set. Do not overbake! Remove to cooling racks right away and cool completely.