

# Quick Chocolate Chip Scones

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## Ingredients:

- 2 cups all-purpose flour, sifted before measuring
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 cup sugar
- 3/4 cup semisweet chocolate chips
- 1 1/4 cup heavy (double) cream

## Directions:

Sift together the sifted flour, baking powder, salt and sugar into a bowl. Toss together with a fork to mix thoroughly. Mix in the chocolate chips. Pour in cream and mix with fork until mixture holds together (dough will be fairly sticky). Transfer dough to a lightly floured work surface and sprinkle lightly with flour. Knead the dough 10 times; then pat into a 9 inch disk. Brush with cream, milk or melted butter and then, sprinkle with 2 to 3 tablespoons sugar. Cut dough into 12 pie shaped wedges and transfer each to the baking sheet, leaving about a 1 inch space between the wedges. Bake at 425 degrees for 15 to 17 minutes, until the tops are golden brown. Serves 12.