BRUNCH CHOCOLATE CHIP SCONES WITH A VANILLA DRIZZLE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 16 mini scones

2 cups all-purpose flour

¼ cup granulated sugar

2 teaspoons baking powder

¼ teaspoon salt

½ cup very cold unsalted butter, frozen is better

½ cup heavy cream

¼ teaspoon vanilla extract

½ 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