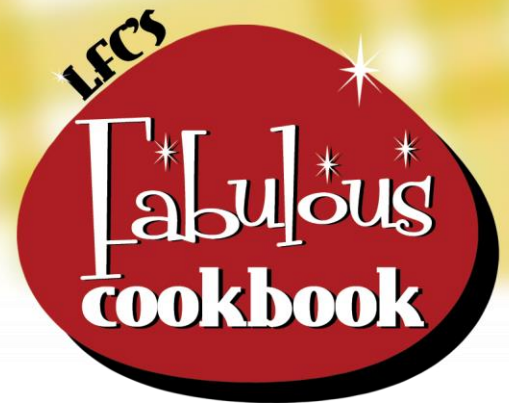


BETTER THAN A BAKERY

CHOCOLATE CHIP SCONES

Neuenswander Family



Ingredients

2 C flour
1/3 C sugar
1/2 tsp salt
1 Tbsp baking powder
3/4-1 C semi-sweet chocolate chips
1 C heavy whipping cream
1 Tbsp vanilla
1-1/2 Tbsp Sugar
1 lemon zested

Instructions

1. Sift together flour, sugar, salt and baking powder.
2. Add in chocolate chips.
3. In a separate bowl mix heavy whipping cream with vanilla and add that to flour mixture to make the dough.
4. Flatten or roll out dough and cut it into pieces prior to baking. Brush the top with a little bit of cream.
5. In a separate bowl combine 1-1/2 Tbsp sugar and lemon zest. Sprinkle on top of scones.
6. Bake at 385° for about 15 minutes.