

M.A. Taylor's Double Chocolate Scones w/ Chives

INGREDIENTS

- 1 3/4 C All Purpose Flour
- 1/2 C Unsweetened Cocoa Powder
- 1/3 C Sugar (Granulated)
- 1 1/2 tsp Baking Powder
- 1/2 tsp Salt
- 1/2 C (1 stick) Unsalted Butter (Cold)
- 1/2 C Dark Chocolate Chunks
- 2/3 C Heavy Cream
- 1 Large Egg (Room Temp)
- 1 tsp Vanilla Extract
- (option: 1/2 tsp Almond Extract)
- 1 TBSP Fresh Chives (Minced)

INSTRUCTIONS

1. Preheat oven to 375 degrees. Line cookie sheet with parchment paper.
2. Combine flour, sugar, cocoa powder, baking powder & salt in large mixing bowl, whisking together until thoroughly combined.
3. Cut in cold butter with a pastry hook until butter is size of a small pea.
4. In a 2 cup measuring cup combine egg, heavy cream, vanilla extract & almond extract and whisk together.
5. Add wet and dry Ingredients and form a dense dough, kneading it together.
6. On a lightly floured board take 1 tbsp chives and knead into the dough.
7. Pat out doughball and flatten making a 9-inch round about 1 to 1½ inches thick.
8. Cut into 8 wedges and transfer to the parchment lined cookie sheet.
9. Bake for 20 to 25 minutes (23 min. is just about perfect!)
10. Cool on wire rack.

They are high in choc-sisity with a slightly savory finish. STRANGE, true, but still with a large delish-ioso factor. ENJOY the MADNESS!!!

~ M.A. Taylor