



## Orange Chocolate Scones

**YIELD: 8 LARGE OR 12 SMALLER SCONES**

### INGREDIENTS

- + 2 3/4 C. ALL-PURPOSE FLOUR
- + 1/3 C. SUGAR
- + 3/4 TSP SALT
- + 1 TBSP BAKING POWDER
- + 1/2 C. BUTTER, COLD CUT INTO SMALL PIECES
- + 1 C. DARK CHOCOLATE CHIPS
- + ZEST OF 1 ORANGE
- + 2 LARGE EGGS
- + 2 TSP GRAND MARNIER (OR ORANGE EXTRACT)
- + 1 TSP VANILLA
- + 1/2 CUP TO 2/3 CUP WHOLE MILK

### TOPPING

- + MILK
- + WHITE SUGAR

### METHOD

**PREHEAT OVEN TO 425°F**

- + COMBINE FLOUR, SUGAR, SALT, AND BAKING POWDER.
- + WHISK TOGETHER EGGS, VANILLA, MILK, ZEST, AND GRAND MARNIER IN A SEPARATE BOWL.
- + USING A PASTRY CUTTER, WORK BUTTER JUST UNTIL THE MIXTURE IS UNEVENLY CRUMBLY OR PULSE IN A FOOD PROCESSOR.
- + ADD THE LIQUID INGREDIENTS TO THE DRY INGREDIENTS AND STIR (RUN PROCESSOR) UNTIL ALL IS MOISTENED AND HOLDS TOGETHER, ADDING CHOCOLATE CHIPS JUST AS IT COMES TOGETHER. DO NOT OVER MIX.
- + TURN DOUGH ONTO FLOURED WORK SURFACE AND ROLL TO 3/4", CUT IN A PIE SHAPE INTO 8 WEDGES FOR LARGE SCONES. FOR SMALLER SCONES, DIVIDE INTO 2 ROUNDS BEFORE ROLLING.
- + PLACE THE WEDGES ON A PARCHMENT LINED SHEET TRAY. BRUSH EACH WEDGE WITH MILK, AND SPRINKLE GENEROUSLY WITH SUGAR
- + REST SCONES FOR A MINIMUM OF 30 MINS IN FREEZER.
- + BAKE THE SCONES FOR 18 TO 23 MINUTES AT 425°F, OR UNTIL THEY'RE A LIGHT GOLDEN BROWN.
- + SERVE WARM.