

# MINI CHOCOLATE CHIP SCONES WITH VANILLA DRIZZLE

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 16 mini scones

### 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

### Glaze:

¾ - 1 cup powdered sugar  
2 tablespoons milk  
½ teaspoon vanilla extract

## 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.