

Chocolate Chip Scones

These would also be great with some lemon or orange zest, cinnamon, or raisins, or whatever you like/have!

- Servings - 12 large scones
- Prep time - 15 minutes
- Bake time - 15 minutes

Ingredients

- 1 cup sour cream
- 1 teaspoon baking soda
- 4 cups flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon cream of tartar
- 1 teaspoon salt
- 1 cup butter (2 sticks)
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1 cup chocolate chips

Protocol

1. Preheat oven to 350°F.
2. Mix the baking soda and sour cream in a small bowl and set aside.
3. Mix flour, sugar, baking powder, cream of tartar, and salt in a large bowl. Cut in the butter.
4. Stir in the sour cream mixture, vanilla, and egg until just combined.
5. Knead dough briefly on a lightly floured surface and shape into a 3/4 inch thick round. Cut the round into 12 wedges.
6. Bake scones for 12-15 minutes on a lightly greased baking sheet (we had to use two sheets) until golden brown on the bottom.
7. Enjoy!