

Choco Scones

6 scones

INGREDIENTS

- 3 Scoops Collagen Powder
- 2 cups all-purpose flour
- 1/3 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 6 tablespoons chilled unsalted butter
- 3/4 cup chocolate chips
- 3/4 cup chilled buttermilk
- 1 large egg yolk
- 1 teaspoon vanilla extract



INSTRUCTIONS

1. Oil baking sheet.
2. Sift 2 cups flour, 1/3 cup sugar, baking powder, baking soda and salt into large bowl.
3. Add butter rub in with fingertips.
4. Mix in chocolate chips.
5. Whisk buttermilk, egg yolk and vanilla in small bowl.
6. Add buttermilk mixture to dry ingredients; mix until dough comes together in moist clumps.
7. Gather dough into ball. Press dough out on lightly floured surface to 8-inch round; cut round into 6 wedges.
8. Transfer wedges to prepared baking sheet, spacing 1 inch apart.
9. Preheat oven to 400°. Brush scones lightly with milk; sprinkle with remaining 2 tablespoons sugar. Bake until scones are crusty on top about 20 minutes.
10. Serve warm.