



Chocolate Chip Tea Scones

By Lynnette Kraft

3 C Unbleached Flour

1/4 C Sugar

4 tsp. Baking Powder

1/2 tsp. Salt

1/2 C Butter

3 Large Eggs

1/2 C Sour Cream

2 tsp. Vanilla

3/4 C Bittersweet (or semi-sweet) Chocolate Chips (or other mix-ins)

*Other delicious mix-in's: chopped fresh cranberries, dried cranberries, orange peel, raisins, white chocolate chips, etc.

Preheat oven to 425 degrees.

Grease a large cookie sheet. Mix together all the dry ingredients. Cut in butter until coarse crumbs form. Mix together the Eggs, Sour Cream, and Vanilla. Add to flour mixture. Mix until blended. Add Chocolate chips until evenly distributed.

Form dough into a ball on a floured board or countertop. Press out until it is about 3/4 inch thick. Cut with biscuit cutter and place onto cookie sheet.

Bake at 425 degrees for about 10 minutes, or until done.

Cool on a wire rack. Serve warm or cool completely and store in storage bag. These also freeze well.

Makes 12-15 large scones.