



RECIPE

Chai Dark Chocolate Scones

INGREDIENTS

- ½ cup unsalted butter
- 4.5 oz dark chocolate
- 2 ½ cups all-purpose flour
- ⅓ cup white granulated sugar
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- 1 teaspoon kosher salt
- ¼ cup chai spice tea, about 11 satchels
- 1 egg + 1 egg yolk
- 1 ½ cups heavy whipping cream, plus 2 tablespoons set aside
- Maldon salt

INSTRUCTIONS

- 01 Preheat oven to 400-degrees Fahrenheit. Prepare ingredients by dicing the butter into ½-inch pieces and chilling in the fridge, and roughly chopping the dark chocolate, setting aside 1 tablespoon for later in the recipe. In a large bowl, combine the dry ingredients by whisking together the flour, sugar, baking powder, baking soda, salt, and chai spice tea. In a separate bowl, lightly whisk the eggs, then add 1 ½ cups heavy cream and whisk to combine.
- 02 Dust the counter with all-purpose flour. Dump the scone dough onto the counter and begin lightly pressing it into a circle approximately 1-inch thick and 8-inches in diameter. Lightly sprinkle both sides of a knife with flour, then cut the dough into 8 wedges by slicing in half, slicing in half again crosswise, and so forth.
- 03 Using a pastry brush, brush the dough all over with the set-aside 2 tablespoons of heavy cream until the tops of each wedge are coated. Sprinkle Maldon sea salt and set-aside chocolate all over the top. Transfer the individual wedges to a cookie sheet lined with parchment paper, placing them 1-2 inches apart. Bake for 20-25 minutes until each scone is golden brown all over. Allow the scones to cool for 20-30 minutes, then serve with plenty of butter.