



Chocolate Chip Scones

READY IN



45 min.

SERVINGS



6

CALORIES



643 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 6 tablespoons butter unsalted diced chilled ()
- 0.8 cup buttermilk chilled
- 1 large egg yolk
- 1 teaspoon lemon zest packed grated ()
- 6 servings milk (for glaze)
- 0.5 teaspoon salt
- 0.8 cup semisweet chocolate chips miniature

- 0.3 cup sugar
- 2 cups flour all-purpose
- 1 teaspoon vanilla extract

Equipment

- bowl
- baking sheet
- oven
- whisk

Directions

- Butter and flour baking sheet. Sift 2 cups flour, 1/3 cup sugar, baking powder, baking soda and salt into large bowl.
- Add butter and lemon peel; rub in with fingertips until butter is reduced to size of rice grains.
- Mix in chocolate chips.
- Whisk buttermilk, egg yolk and vanilla in small bowl to blend.
- Add buttermilk mixture to dry ingredients; mix until dough comes together in moist clumps. Gather dough into ball. Press dough out on lightly floured surface to 8-inch round; cut round into 6 wedges.
- Transfer wedges to prepared baking sheet, spacing 1 inch apart. (Can be prepared 1 day ahead. Cover and refrigerate.)
- Preheat oven to 400°.
- Brush scones lightly with milk; sprinkle with remaining 2 tablespoons sugar.
- Bake until scones are crusty on top and tester inserted into center comes out clean, about 20 minutes.
- Serve warm.

Nutrition Facts



PROTEIN 9.73% **FAT 45.72%** **CARBS 44.55%**

Properties

Glycemic Index:51.02, Glycemic Load:35.71, Inflammation Score:-7, Nutrition Score:20.536087119061%

Nutrients (% of daily need)

Calories: 642.61kcal (32.13%), Fat: 32.68g (50.28%), Saturated Fat: 19.15g (119.69%), Carbohydrates: 71.66g (23.89%), Net Carbohydrates: 68.13g (24.77%), Sugar: 35.38g (39.31%), Cholesterol: 95.05mg (31.68%), Sodium: 486.76mg (21.16%), Alcohol: 0.23g (100%), Alcohol %: 0.08% (100%), Caffeine: 25.43mg (8.48%), Protein: 15.66g (31.31%), Phosphorus: 422.93mg (42.29%), Calcium: 406.14mg (40.61%), Vitamin B2: 0.63mg (37.14%), Manganese: 0.69mg (34.58%), Selenium: 24.15µg (34.5%), Vitamin B1: 0.49mg (32.88%), Vitamin B12: 1.59µg (26.46%), Magnesium: 94.23mg (23.56%), Vitamin D: 3.44µg (22.91%), Copper: 0.45mg (22.26%), Iron: 3.98mg (22.09%), Folate: 82.35µg (20.59%), Potassium: 627.13mg (17.92%), Vitamin A: 850.45IU (17.01%), Zinc: 2.27mg (15.14%), Vitamin B3: 3mg (15.01%), Fiber: 3.53g (14.11%), Vitamin B5: 1.4mg (13.97%), Vitamin B6: 0.2mg (9.96%), Vitamin E: 0.74mg (4.94%), Vitamin K: 4.08µg (3.88%)