



Chocolate Chip-Toffee Scones

READY IN



45 min.

SERVINGS



12

CALORIES



528 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 3.3 cups flour
- 1 tablespoon double-acting baking powder
- 0.3 teaspoon salt
- 1 cup semi chocolate chips
- 0.5 cup sugar
- 12 servings sugar
- 0.5 cup toffee chips english
- 2 tablespoons butter unsalted melted ()
- 0.5 cup walnuts toasted chopped

2 cups whipping cream chilled

Equipment

bowl

baking sheet

oven

Directions

Preheat oven to 375°F. Lightly butter 2 heavy large baking sheets.

Combine flour, 1/2 cup sugar, baking powder and salt in large bowl. Stir in chocolate chips, nuts and toffee bits. Beat cream in another large bowl until stiff peaks form. Fold whipped cream into dry ingredients. Turn dough out onto lightly floured surface. Knead gently until soft dough forms. about 2 minutes. Form dough into ball; pat out to form 1 1/4-inch-thick round.

Cut dough into 12 wedges.

Transfer wedges to prepared baking sheets, spacing apart.

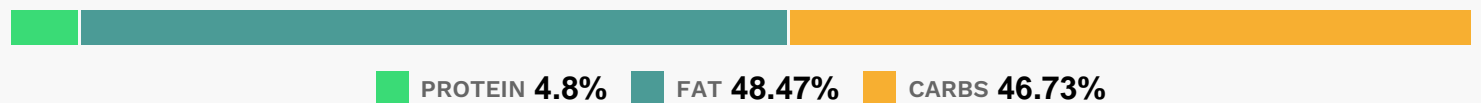
Brush with melted butter.

Sprinkle with additional sugar.

Bake until golden brown, about 20 minutes.

Serve warm.

Nutrition Facts



Properties

Glycemic Index:31.52, Glycemic Load:36.46, Inflammation Score:-6, Nutrition Score:10.375217328901%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 527.58kcal (26.38%), Fat: 28.76g (44.25%), Saturated Fat: 16.01g (100.03%), Carbohydrates: 62.4g (20.8%), Net Carbohydrates: 59.96g (21.8%), Sugar: 33.43g (37.15%), Cholesterol: 60.99mg (20.33%), Sodium:

181.2mg (7.88%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 12.9mg (4.3%), Protein: 6.41g (12.82%), Manganese: 0.6mg (29.89%), Selenium: 14.39µg (20.56%), Vitamin B1: 0.3mg (19.73%), Folate: 68.58µg (17.15%), Copper: 0.32mg (16%), Vitamin B2: 0.27mg (15.76%), Iron: 2.82mg (15.69%), Vitamin A: 763.45IU (15.27%), Phosphorus: 141.06mg (14.11%), Magnesium: 45.04mg (11.26%), Vitamin B3: 2.21mg (11.04%), Calcium: 108.24mg (10.82%), Fiber: 2.44g (9.77%), Zinc: 0.9mg (5.98%), Potassium: 186.66mg (5.33%), Vitamin D: 0.67µg (4.46%), Vitamin E: 0.65mg (4.36%), Vitamin B5: 0.34mg (3.38%), Vitamin B6: 0.06mg (3.05%), Vitamin K: 3.02µg (2.88%), Vitamin B12: 0.11µg (1.75%)