



Chocolate Chunk Scones

READY IN



40 min.

SERVINGS



40

CALORIES



89 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 0.5 cup butter cold (1 stick)
- 1 Tbsp calumet baking powder
- 1 eggs
- 2.5 cups flour
- 0.5 tsp salt
- 4 oz baker's semi-sweet chocolate chopped (6 oz.)
- 0.3 cup sugar divided
- 0.8 cup whipping cream

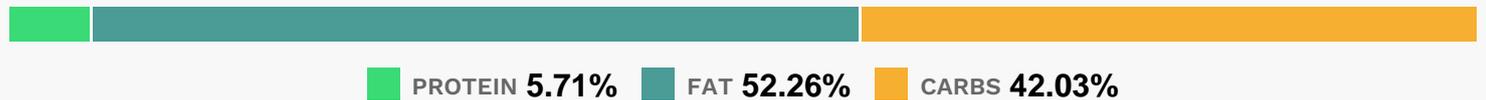
Equipment

- bowl
- baking sheet
- oven
- knife
- whisk
- blender

Directions

- Preheat oven to 400F.
- Mix flour, 1/3 cup of the sugar, baking powder and salt in large bowl.
- Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Beat egg and cream with wire whisk until well blended.
- Add to flour mixture; stir until mixture forms soft dough. Stir in chopped chocolate.
- Place dough on floured surface; knead until dough is no longer sticky.
- Place on greased baking sheet; pat out dough with hands to 10-inch circle. Score top with sharp knife into 12 wedges.
- Sprinkle with remaining 1 Tbsp. sugar.
- Bake 23 to 25 minutes or until golden brown.
- Cut into 12 wedges to serve.

Nutrition Facts



Properties

Glycemic Index:5.93, Glycemic Load:5.55, Inflammation Score:-2, Nutrition Score:2.0313043688302%

Nutrients (% of daily need)

Calories: 88.57kcal (4.43%), Fat: 5.17g (7.95%), Saturated Fat: 2.17g (13.57%), Carbohydrates: 9.35g (3.12%), Net Carbohydrates: 8.91g (3.24%), Sugar: 2.86g (3.18%), Cholesterol: 9.3mg (3.1%), Sodium: 90.85mg (3.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.27g (2.54%), Selenium: 3.37µg (4.81%), Manganese: 0.09mg (4.57%), Vitamin B1: 0.06mg (4.26%), Folate: 15.02µg (3.76%), Vitamin A: 174.45IU (3.49%), Iron: 0.6mg (3.33%), Vitamin B2: 0.05mg (3.22%), Phosphorus: 27.8mg (2.78%), Calcium: 25mg (2.5%), Vitamin B3: 0.49mg (2.45%), Copper: 0.05mg (2.4%), Magnesium: 7.32mg (1.83%), Fiber: 0.44g (1.75%), Vitamin E: 0.16mg (1.08%), Zinc: 0.16mg (1.03%)