



Heavenly Scones

READY IN



45 min.

SERVINGS



8

CALORIES



428 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 1 tablespoon double-acting baking powder
- 0.5 teaspoon baking soda
- 0.3 lb butter at room temperature
- 0.8 cup buttermilk
- 1 large eggs
- 2.8 cups flour all-purpose
- 3 tablespoons hazelnut-flavor liqueur such as frangelico
- 0.8 cup semi chocolate chips coarsely chopped
- 0.5 cup sugar

Equipment

- bowl
- frying pan
- oven
- knife
- blender
- spatula
- pie form

Directions

- In a large bowl, stir together 2 3/4 cups flour, chocolate chips, baking powder, and baking soda.
- In another bowl with a mixer on medium-high speed, beat 1/2 cup butter with 1/2 cup sugar until fluffy; beat in egg. Stir in buttermilk and liqueur.
- Scrape butter mixture into dry ingredients; stir just until evenly moistened.
- Sprinkle 1 teaspoon sugar over bottom of a buttered 9-inch pie pan. Scrape dough into center of pan; sprinkle another 1 to 2 teaspoons sugar onto dough. Pat gently into an 8-inch-wide round. With a floured knife, cut through dough to pan to make 8 equal triangles.
- Bake in a 350 oven until scones are golden brown and just begin to pull from pan sides, 50 to 55 minutes.
- Slide a wide spatula under scones, then slip out onto a rack; let cool 10 minutes.
- Cut wedges apart and serve.

Nutrition Facts



PROTEIN 6.63% **FAT 41.32%** **CARBS 52.05%**

Properties

Glycemic Index:33.51, Glycemic Load:33.17, Inflammation Score:-6, Nutrition Score:11.00695639711%

Nutrients (% of daily need)

Calories: 427.84kcal (21.39%), Fat: 19.68g (30.27%), Saturated Fat: 6.77g (42.34%), Carbohydrates: 55.77g (18.59%), Net Carbohydrates: 53.26g (19.37%), Sugar: 19.91g (22.12%), Cholesterol: 26.74mg (8.91%), Sodium: 396.24mg (17.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 14.51mg (4.84%), Protein: 7.11g (14.22%), Selenium: 18.81µg (26.88%), Manganese: 0.52mg (26%), Vitamin B1: 0.36mg (23.81%), Folate: 82.84µg (20.71%), Iron: 3.35mg (18.6%), Vitamin B2: 0.3mg (17.38%), Phosphorus: 157.91mg (15.79%), Copper: 0.28mg (14.18%), Calcium: 138.8mg (13.88%), Vitamin B3: 2.71mg (13.53%), Vitamin A: 586.34IU (11.73%), Magnesium: 42.98mg (10.75%), Fiber: 2.51g (10.05%), Zinc: 0.92mg (6.1%), Potassium: 187.16mg (5.35%), Vitamin B5: 0.43mg (4.32%), Vitamin E: 0.65mg (4.31%), Vitamin B12: 0.2µg (3.39%), Vitamin D: 0.42µg (2.78%), Vitamin B6: 0.04mg (2.23%), Vitamin K: 1.43µg (1.36%)