

# chattavore

DARK CHOCOLATE BLUEBERRY SCONES BY MATTHEW FROM PLATING PIXELS

Prep Time: 12 minutes

Cook Time: 12 minutes

Yield: 8 scones

- 2 1/2 cups all-purpose flour
  - 1/2 cup granulated sugar, plus extra for garnish
  - 4 teaspoons baking powder
  - 1/2 teaspoon baking soda
  - 3/4 cup butter, chopped
  - 1 cup dried blueberries
  - 1/2 cup dark chocolate chips
  - 2 eggs lightly beaten
  - 3/4 cup blueberry yogurt (can substitute with plain)
  - 3 tablespoons milk
1. Preheat oven to 400° F. In a large bowl stir together flour, sugar, baking powder and baking soda. Add butter pieces and cut in with a butter knife or pastry cutter, until incorporated and mixture has crumb texture. Stir in dried blueberries and dark chocolate chips.
  2. Make well in center of flour mixture. In separate small bowl combine eggs and yogurt, then pour into flour mixture. Stir together until just combined.
  3. Place dough on a lightly floured surface. Knead dough by folding and pressing until smooth, repeating about 8-10 times. Pat dough into a single flat, round circle about 1-inch thick and 9-inch diameter. With large knife, cut into 8 even triangular wedges.
  4. Placed on parchment lined baking sheet. Lightly brush tops with milk and sprinkle with extra sugar for garnish. Bake at 400° for 12-15 minutes until golden brown. Cool slightly on wire rack and serve warm.