

Double Chocolate Scones with raspberry glaze

These scones are a little more “cake” like, have a wonderful chocolate taste and freeze very well.

Slide one of the oven racks in the center of the oven and preheat the oven to 375° F.

Ingredients:

1 large egg, lightly beaten
3/4 cup heavy whipping cream (not whipped)
1 teaspoon pure vanilla extract

1 3/4 cups all purpose flour
1/4 cup Dutch unsweetened cocoa
1/3 cup white sugar
2 1/2 teaspoon baking powder
1/4 teaspoon salt

1/3 cup (5 1/3 Tablespoons) cold unsalted butter, cut into small pieces

2/3 cup semisweet chocolate chips (I used the Ghirardelli)

To Brush on Top of Scone Dough:

1 large egg, lightly beaten
1 Tablespoon heavy cream

To make the scone dough:

In a small bowl, whisk together the lightly beaten egg, 3/4 cup heavy whipping cream and 1 teaspoon of vanilla extract. Set aside.

In a larger bowl mix the next five dry ingredients. Add the small pieces of butter and mix the butter further with two knives into the dry ingredients. You will get a dry coarse mixture.

Add the chocolate chips. Mix some more.

Add the cream mixture and stir until the dough comes together.

Transfer the dough to a lightly floured surface and knead few times.

Press the dough on the bottom of a 24 cm (or 9 1/2 inch) pie plate.

Mix one lightly beaten egg with one tablespoon of heavy cream and brush the entire top of the scone dough.

Assemble the Miracle Baker according to the direction and push the Miracle Baker firmly into the dough. You might like to put a potholder between you hands and the Miracle baker.

Bake the scones for about 25 minutes. Cool on a rack for 10 minutes. Run a paring knife along the walls and into the corners of the Miracle Baker and gently lift the Miracle Baker by the handles of part one out of the scones. Drizzle each scone with raspberry glaze. Enjoy!

Raspberry Glaze:

Thaw one cup of frozen raspberries. Put them in a fine sift and let them drain into a small bowl and push with a spoon as much as possible of the thawed raspberries through the sift.

In different small bowl take 3/4 cup of powdered sugar and mix that with 3 Tablespoons of the raspberry juice until you get a smooth mixture that can be drizzled over the scones.