

CHOCOLATE CHIP PECAN SCONES

A Writer in the Kitchen with MK McClintock

These scones are a combination of British-style and American-style, with chocolate chips, pecans, and a light chocolate drizzle. Before you get started, be sure you have all the tools and ingredients you will need.



Prep time: 16 M

Cook time: 15 M

Total time: 31 M Yield: 9

INGREDIENTS:

For the Scones

- ◆ 2 cups all-purpose, unbleached flour, leveled
- ◆ 4 tsp baking powder
- ◆ 1/2 tsp sea salt
- ◆ 1/4 cup granulated sugar
- ◆ 1/2 cup chopped pecans, plus a few as garnish, if desired
- ◆ 6 Tbs unsalted butter at room temperature
- ◆ 2/3 cup + 4 Tbs heavy cream (save 1 Tbs of this separately)
- ◆ 1 large egg
- ◆ 1 1/2 tsp pure vanilla extract
- ◆ 1 cup chocolate chips (you can use milk chocolate or dark depending on your preference)

For the Chocolate Drizzle (optional)

- ◆ Chocolate chips or pure chocolate bar (milk or dark depending on preference)

INSTRUCTIONS:

For the Scones

1. Preheat oven to 425°F, and prepare a baking sheet with parchment paper.
2. A food processor was used to create a fine, sandy texture when combining the dry ingredients and the butter. You may use a pastry cutter, your fingers, or a hand mixer instead of a processor, but you want to achieve the fine texture. If using a food processor, follow the instructions for your model.
3. Combine all dry ingredients (flour, baking powder, salt, sugar) in the processor and pulse a few times to combine. Add the chopped pecans and pulse 10-12 times to really grind up the pecans.
4. Cut the room temperature butter into chunks and distribute evenly over the flour mixture in the processor. Pulse 10 times to create a nice, sandy texture. No butter chunks should be visible, no matter how you are combining the ingredients.
5. Transfer to a large mixing bowl.
6. In a smaller bowl, whisk together the 2/3 cup + 3 Tbs of the heavy cream, vanilla extract, and egg. Save 1 Tbs of the cream for later.
7. Pour the cream mixture over the dry mixture. At this point, you want to use a spatula to combine the mixes halfway. Meaning, don't form the ball of dough yet. Add the cup of chocolate chips. The dough will look a little crumbly, but that's okay. It will come together.
8. Using your hands, knead 2-3 times in the bowl to gather up any loose flour mixture.
9. Transfer to a lightly floured surface and gently knead 8-10 more times. Keep the pressure light when kneading to avoid a tough dough.
10. Roll the dough out to 1-inch thickness. Using a 2.5-inch cutter, cut out 6-7 circles. You will need to re-roll the scraps to cut out another 2-3 circles.
11. Place the circles evenly over a parchment lined baking sheet. Brush the tops with the 1 Tbs of heavy cream. 1 Tbs of cream should be enough for all the scones.
12. Bake the scones for 14-16 minutes. Oven times vary so check at 14 minutes. In our

oven, 16 minutes worked best for this variation. The top edges should be a light golden brown.

13. Remove from the oven and cool on a wire rack. We like to slide the parchment from the baking sheet on the wire rack. This way, when we put on the drizzle, any drips remain on the parchment.

For the Chocolate Drizzle

1. Allow the scones to cool 5-10 minutes before glazing or drizzling. I warmed up some leftover chocolate frosting I had made for a cake. Since most people won't have that sitting around, place $\frac{3}{4}$ cups chocolate chips in a microwave safe bowl.
2. Heat in the microwave on 50% power level. This lower level is necessary to avoid burning the chocolate.
3. It may take up to 2 minutes to melt, but check and stir every 20-30 seconds so the chocolate heats evenly.
4. You can also melt the chocolate over a double-boiler, or makeshift one. Simply put a heat-resistant bowl over a pot filled with water. Heat the water on low, and as the chocolate melts, stir with a heat-resistant spatula until the chocolate is melted, then immediately remove from heat.
5. Do not add liquid to the chocolate.
6. Using a spoon, drizzle the melted chocolate over each scone until you have used all the chocolate. If you want less drizzle, reduce the amount of chocolate chips.

Nutritional info is approximate and may vary based on the type of ingredients used. If you have specific dietary needs or restrictions, you may need to calculate the nutritional info based on the exact ingredients you use. Without the blueberries, zest, pecans, extracts, and glaze, the calorie, carbs, sugar, and fat content will decrease.