

## Double Chocolate Scones

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Prized Tested Recipes: Winner - Honee Aylmer

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Prep: 15 minutes

Bake: 18 minutes at 375°

Yield: 10 scones

### **Scones**

2 cups all-purpose flour

1/3 cup unsweetened cocoa powder

1/3 cup packed brown sugar

2 teaspoons baking powder

3/4 teaspoon baking soda

1/8 teaspoon salt

1/2 cup butter or margarine

1 beaten egg yolk

1 8-ounce carton plain yogurt or buttermilk

1/2 cup miniature semisweet chocolate pieces

### **Glaze**

1 cup sifted powdered sugar

1 tablespoon butter or margarine, melted

1 teaspoon milk

1 teaspoon vanilla

Powdered sugar (optional)

### Directions

#### Scones:

1. In a large bowl stir together flour, cocoa powder, brown sugar, baking powder, baking soda, and salt. Using a pastry blender, cut in the 1/2 cup butter or margarine until mixture resembles coarse crumbs. Make a well in the center of dry ingredients; set aside.
2. Combine egg yolk and yogurt; add to dry ingredients. Add chocolate pieces. Stir mixture until moistened. On a lightly floured surface, gently knead dough 10 to 12 strokes or until dough is nearly smooth. Roll or pat dough into a 9-inch circle; cut in 10 wedges. Place wedges 1 inch apart on an ungreased baking sheet.
3. Bake in a 375-degree F oven about 18 minutes or until bottoms are lightly browned. Remove from baking sheet; cool on a wire rack for 5 minutes.

#### Glaze:

In a small mixing bowl stir together the 1 cup powdered sugar, 1 tablespoon butter or margarine, milk, and vanilla. Add more milk, 1/4 teaspoon at a time, until glaze is of a drizzling consistency. Drizzle over scones; if desired, dust top with additional powdered sugar. Serve warm. Makes 10 scones.