

Raspberry Chocolate Chip Scones

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Ingredients:

3 ½ cups flour
1/3 cup brown sugar
3/4 tsp salt
1 TBSP baking powder
1/4 tsp cinnamon
1 stick butter, chopped
6 oz fresh raspberries, halved if they're large
1/4 cup mini chocolate chips
2 eggs
2/3 cup milk, divided
1 tsp vanilla

2 TBSP butter

Directions:

- *Place parchment paper onto a baking sheet.
- *Add the flour, sugar, salt, baking powder, cinnamon, and 1 stick of chopped butter into a food processor. Pulse a few times until crumbly. Move to a bowl.
- *Mix in the raspberries and mini chocolate chips.
- *In a small bowl, whisk the eggs, 1/3 cup of the milk, and the vanilla. Add to the dry ingredients and stir just until incorporated. Add only as much of the rest of the milk, if needed, just until the dough is moist, you don't want it wet.
- *Turn the dough onto a floured counter, flour your hands and knead a few times just until the dough holds together.
- *Move to the baking sheet and gently form into a rectangle approximately 9 inches long by 6 inches wide. Cut the width in half and the length into 3 equal pieces. You'll have 6 rectangles, cut each into 2 triangles. Gently move the pieces apart a bit.
- *Place the baking sheet into the refrigerator for 1/2 hour.
- *Preheat oven to 400 degrees.
- *Melt the remaining 2 TBSP butter. Brush onto the scones. Place in the oven and bake for 25 minutes. Remove from oven and allow to cool slightly. Serve warm.