

Simply Scrumptious Orange Chocolate Scone

2 c. all-purpose flour
1/3 + 1TBS granulated sugar
1 tsp baking powder
¼ tsp baking soda
½ tsp salt
2 TBS orange zest
8 TBS butter, cold
½ C. sour cream
1 large egg
1 TBS orange juice
2/3 C. chocolate chips



Preheat oven to 400 degrees. Mix flour, sugar, baking powder, baking soda, and salt. Cut in butter using a pastry cutter till mixture resembles coarse meal. Mix in orange zest and set mixture aside.

In a small bowl whisk sour cream, egg, and orange juice until combined. Mix the liquids in with the dry ingredients until everything is moist. The dough will be sticky in places, and there may not seem to be enough liquid at first, but as you press, the dough WILL come together.

Mix in chocolate chips.

Pat dough into a ball and then place dough on lightly floured surface and pat into a circle about 3/4 -inch thick (I did a rectangle) and cut out “pie” slices. Place slices on a cookie sheet/stone and sprinkle the top of each “slice” with additional sugar (I used crystallized sugar and it looks better). Make sure to leave at least 1 inch between each scone as they do expand.

Bake until golden brown, about 16-18 minutes. Remove from sheet/stone and serve warm.

A Feast for the Sense – by Megan Schaub