

TRIPLE Chocolate Scones

with orange icing

TRIPLE CHOCOLATE SCONES

{makes 22 small scones}

Adapted from *Slow Like Honey*

INGREDIENTS:

- 3 oz. milk chocolate, chopped fine
- 1/4 cup dutch-process cocoa powder, sifted after measuring
- 1/2 cup sugar
- 2 2/3 cups all-purpose flour
- 3 t baking powder
- 1/2 t salt
- 6 T cold unsalted butter, cut into 1/2-inch chunks
- 4-6 oz. dark chocolate, cut into small pieces
- 1 t vanilla
- 1 large egg
- 3/4 cup milk or buttermilk

DIRECTIONS:

1. Preheat your oven to 400°F. Line a baking sheet with parchment paper.
2. Stir milk chocolate together with the cocoa and sugar. Add the flour, baking powder and salt, and whisk together. Cut in the butter until the mixture resembles a coarse meal. Stir in the dark chocolate chunks.
3. Whisk the vanilla, egg, and milk together and pour over flour mixture. Stir until a rough dough forms. Pour out onto a lightly floured surface and knead a few times to bring the dough together, adding more flour as needed. Pat dough down until about an inch high. (You can pat it into a round and cut out triangles or cut out shapes like I did.) Re-pat the dough down and cut out as many hearts as you can.
4. Bake scones for about 10-15 minutes or until firm to the touch and darkened in color.

ORANGE ICING

Recipe from past scone adventures

INGREDIENTS:

- 1 1/2 T butter, melted
- 1 1/4 cup powdered sugar
- 1/2 t orange zest
- Juice squeezed from 1/2 an orange

DIRECTIONS:

1. Combine melted butter and 3/4 cup powdered sugar and mix with a hand mixer until combined.
2. Add orange zest and juice and mix until no longer lumpy. Add remaining 1/2 cup of powdered sugar, 1/4 cup at a time mixing between additions.
3. Drizzle using a spoon or fill a plastic bag, snipping the corner, and pipe over the scones to your heart's content. Promptly eat one. ...that is if you can stop at one.

