

**Scones**

Darren and I got into the habit of walking in the morning to this bakery shop in San Diego and buying a Chocolate chip and Blueberry scone. When the bakery went out of business, I started making them at home. One of my favorite breakfast treats.

2 cups flour  
4 tsp. baking powder  
3/4 tsp. salt  
1/3 cup sugar

4 Tbs. butter

2 Tbs. shortening  
3/4 cup heavy cream  
1 egg

12 oz. Chocolate chips



Heat oven to 375 degrees.

In a large mixing bowl, combine flour, baking powder, salt and sugar. Mix well.

Cut in butter and shortening. I use my hands to make the crumb mixture.

In a small bowl, stir together the cream and egg.

Add the cream mixture to the flour mixture and knead until combined. Add the chocolate chips.

With lightly floured hands, pat the dough out on a floured surface to a thickness of 5/8 inch.

Cut circles in the dough with a biscuit cutter or water glass.

Gather the scraps of dough together and repeat till all the dough is used.

Bake scones on un-greased baking sheet for 15 to 20 minutes, or until lightly browned on top.

Place baking sheet on wire rack for 5 minutes, then transfer scones to wire rack to cool.

Serve warm or cool completely and store in a airtight container.

Yield: 9 -12 scones.

**WHITE CHOCOLATE SCONES**

12 oz.. White Chocolate chips                      1-1/2 tsp. Vanilla

**PEANUT BUTTER SCONES**

12 oz.. Peanut Butter chips                      2 Tbs. Peanut Butter (Omit 2 Tbs. Shortening)

**BLUEBERRY SCONES**

6 oz.. Fresh Blueberries or frozen - thawed and drained (Omit the Chocolate chips)

**DRIED FRUIT SCONES**

Handful of currants, raisins or dried cranberries ( Omit the Chocolate chips )