**Chocolate Chip Scones**

**Ingredients:**

2 cups all-purpose flour

1/4 cup sugar

1 Tbsp. baking powder

1/2 tsp. salt

8 Tbs. (1 stick) very cold unsalted butter - cut into cubes

1/2 cup chocolate chips

3/4 cup buttermilk

**Directions:**

1. Preheat an oven to 425ºF. Lightly grease a baking sheet or use parchment paper.
2. Combine the flour, sugar, baking powder, and salt and set aside.
3. Cut the butter into the dry ingredients with a pastry blender OR

grate the butter into the flour mixture using a cheese grater. Toss the butter pieces into the flour gently with a fork

1. Add the chocolate chips and buttermilk and mix gently until a shaggy dough is formed.
2. Turn the dough out onto a lightly floured surface and press together with your hands until the dough comes together.
3. Shape the dough, flouring as needed, into a circle that is about 1 inch thick.
4. Cut into 8 equal-size squares and place on the prepared baking sheet. *(optional: brush with a beaten egg and sprinkle with sugar).*
5. Bake until the scones are golden, about 10 minutes. Let the scones cool for 10 minutes before serving.

Makes 8 scones