

Chocolate-Almond Scones, Kurt Harvey 2012

At Camp Arcadia we serve scones each week with a local strawberry freezer jam made by Bonnie Miller of Miller's Northwood Market south of Arcadia on M-22.

Ingredients for 16 Scones:

10 oz (or 2 cups)	all purpose flour (you may substitute up to 25% whole wheat flour)
3 Tbls	sugar, granulated
1 Tbls	double acting baking powder
1/2 teas	salt
2.5 oz (or 5 Tbls)	unsalted butter, cold, diced in to 1/4" cubes
2/3 cup	heavy whipping cream
1/4 cup	2 % milk
1/3 cup	chocolate chips
1/4 cup	almonds, toasted and coarsely chopped
1 Tbls	coarse sugar

Preheat oven to 425 degrees F. Mix flour, granulated sugar, baking powder and salt in a large mixing bowl. Add butter. Working quickly, cut with a pastry blender until butter is smaller than the size of a pea. Mix in chocolate chips and nuts. Add wet ingredients and very gently fold until dough lightly hangs together.

In an 8" cake pan, sprinkle coarse sugar on the bottom and gently place dough over sugar, pressing down lightly. Invert the pan onto a cutting board. Using a chef knife, cut scones into 16 pie-shaped wedges. The wedges might crumble a bit, but that is O.K., just gently form them back together. Place wedges 1" apart onto an ungreased sheet pan and bake in a 425 degree oven for 10-12 minutes or until scones are lightly browned and cooked through. Allow to cool 10 minutes before eating, but they are best within a few hours of baking.

Note: The raw, pie-shaped dough freezes well. So you can make a whole batch and only bake up as much as you need that day. Allow to thaw completely before baking.

