**CHOCOLATE CHIP SCONES**

**Ingredients:**

![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\WNLV0HVJ\blueberry-lemon-scones-001[1].jpg]()1 3/4 c. all-purpose flour
4 tbsp. sugar
2 1/2 tsp. baking powder
1/2 tsp. salt
1/3 c. sweet cream butter
1 egg, beaten
2-1/2 T. semi-sweet mini chocolate chips
4 to 6 tbsp. half & half
1 egg, beaten
A drip of vanilla

**Directions:**

* Heat oven to 400 degrees.
* In medium bowl, combine flour, sugar, baking powder, and salt.
* Using a pastry blender, cut butter into flour mixture until it resembles fine crumbs.
* Switch to a mixing spoon and stir in 1 egg, chocolate chips, and just enough half & half so dough leaves side of bowl.
* Turn dough onto lightly floured surface; knead lightly 10 times.
* Roll into a 1/2 inch thick circle; cut into 12 wedges.
* Place on ungreased cookie sheet and brush lightly with beaten egg.
* Bake for 10 to 12 minutes or until golden brown.
* Immediately remove from cookie sheet and place on a cooling rack.
* Optional: serve with butter.
* Can be stored in freezer up to 4 months.