http://img.cooks.com/i/trans.gif**CHOCOLATE CHIP SCONES**

**Ingredients:**

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.