

Chocolate Chip Scones

Ingredients and Materials:

2 cups Original Bisquick mix
½ cup semisweet chocolate chips
1/3 cup heavy whipping cream
3 tablespoons sugar
1 egg
1 teaspoon vanilla
additional heavy whipping cream and sugar for topping
cookie sheet
parchment paper or cooking spray
large mixing bowl
spoon or rubber scraper to mix
knife
brush

Directions:

- heat oven to 425 degrees F
- put parchment paper on cookie sheet or spray with cooking spray
- in a mixing bowl, combine 2 cups of Bisquick mix, ½ cup chocolate chips, 1/3 cup heavy whipping cream, 3 tablespoons sugar, the egg, and 1 teaspoon of vanilla
- mix all the ingredients until a soft dough forms, DO NOT OVER MIX, your hands may be the best tools to use to mix the dough
- remove the dough to the cookie sheet and pat into an 8 inch circle – if dough is sticky coat your hands with some Bisquick mix
- brush the circle of dough with some heavy whipping cream and sprinkle with a light coating of sugar
- cut the circle of dough into 8 wedges, and separate wedges about a ½ inch from each other
- bake about 8 to 12 minutes or until golden brown
- let scones cool for a few minutes, serve warm, and enjoy