

## Chocolate Scones

### Chocolate Scones (makes 32 scones)

Directions are for 1 commercial bag of Original Recipe Scone mix from Victorian House Scones

#### BAKING DIRECTIONS

**You will need:**

**1-1/2C (3 sticks) cold butter**  
**1C buttermilk (approx)**

**2/3-1C dark chocolate syrup**  
**2 heaping Tbs baking cocoa**  
**1C chocolate chips**

1. Measure chocolate syrup and cocoa into measuring cup. Add sufficient buttermilk to make 2C total. Blend well, and set aside (keep chilled).
2. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly. Add chocolate chips and stir to distribute evenly throughout the mixture.
3. Stir in buttermilk mixture (slightly more buttermilk may be needed). Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to coat the outside of the ball with a light dusting of flour.
4. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4" to 1" thick.
5. Using a sharp knife, cut each circle into eighths (or quarters if larger scones are desired). Dough may be frozen at this point for later use.
6. Place scones on parchment lined cookie sheet. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size and if dough is frozen).

Scone mix ingredients and nutritional information can be found on every bag and on our website. Freezing directions can be found on our directions page.

[VictorianHouseScones.com](http://VictorianHouseScones.com)



**HANDY TIPS:** COLD butter (and buttermilk) are major keys to having your scones or biscuits rise well and turn out nice and light. I've found that when both the buttermilk and butter are very cold, you often need a few more tablespoons of buttermilk before the dough completely collects up into a ball.

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