

Chocolate Cinnamon Scones with Vanilla Sauce

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Ingredients

3 1/4 cups flour
1/3 cup sugar
1/3 cup cocoa powder
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
3/4 cups cold butter
1 cup buttermilk
1 teaspoon vanilla
3/4 cup chocolate chips
course sugar for garnish
melted butter for brushing

Directions

In large bowl combine flour, sugar, salt, baking soda, cinnamon and cocoa powder. Cut in butter until it forms coarse crumbs. Stir in buttermilk and vanilla. Fold in chocolate chips. Turn onto a lightly floured surface and knead gently.

Divide in half and pat into 7 inch round circles. Brush with melted butter and sprinkle with coarse sugar. Cut into 6 or 8 wedges.

Bake at 425 for 13-15 minutes.

Vanilla Sauce

1/2 cup sugar
1 tablespoon cornstarch
1 cup boiling water
2 tablespoons butter
1 tablespoon vanilla extract
pinch of salt

Combine sugar and salt in a small saucepan. Stir in 1 cup boiling water. Let simmer, stirring constantly for 5 minutes. Stir in butter, vanilla extract and salt and mix well. Serve over warm scones.