

# **LITTLE RED HEN**

Upinngil Home Bakery

[www.upinngil.com](http://www.upinngil.com)

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*Upinngil Whole Grain*

## **Double Chocolate Scones**

*Makes 16 medium small scones*

### **Ingredients:**

1-1/4 c. Upinngil Whole Grain Wheat Flour

1 c. white all-purpose or pastry flour

1/2 c. + 2 tbs. sugar + more for sprinkling

3 tbs. baking cocoa

1-1/2 tsp. baking powder

1/2 tsp. baking soda

1/4 tsp. sea salt

5 oz. (1-1/4 sticks) cold butter

1 c. semi-sweet chocolate chips

1/2 c. + 2 tbs. Upinngil fresh milk

1 egg

### **Directions:**

- 1) In a large mixing bowl, whisk together the flour, cocoa, sugar, baking powder, baking soda and salt.
- 2) Work in the butter with pastry blender or stand mixer with paddle attachment until the mixture is unevenly crumbly with no crumbs larger than pea-sized.
- 3) Stir in chocolate chips.
- 4) In a separate mixing bowl, whisk together the milk and egg until smooth.
- 5) Add the wet ingredients to the dry ingredients and stir until all is moistened and holds together.
- 6) Line a baking sheet with parchment; or grease lightly.
- 7) Turn dough out onto floured surface and knead briefly (about 10 times) with well floured hands. Divide in half. Form each into round discs 6" across. Spritz or brush lightly with water, sprinkle on sugar. Cut into 8 wedges. Freeze at least 30 minutes, or up to 2 weeks (well wrapped).
- 8) Preheat oven to 375F. Divide rounds and space wedges out on baking sheet. Bake for 15 to 25 minutes, or until toothpick inserted into the center comes out clean.