Chocolate Studded Scones with Orange Honey Butter

For the Scones

2 cups all-purpose flour
¼ cup sugar, plus more for sprinkling on top
2 tsp. baking powder
½ tsp. baking soda
1 tsp. fine sea salt
4 oz. butter
1 egg
1/3 cup buttermilk, plus more for brushing on top
3-4 oz. 64% dark chocolate (or any other good quality dark chocolate), coarsely chopped

Preheat oven to 425° Fahrenheit.

In a medium sized mixing bowl, combine the flour, sugar, baking powder, baking soda and salt. Cut the butter into small pieces, then put in the bowl with the dry ingredients. With your fingers, rub the butter into the flour. Keep working at it until the butter is fully rubbed in and the mixture resembles cornmeal. Mix in the chopped chocolate.

In another small bowl, beat the egg with a whisk, add the buttermilk and beat together. Pour this over the flour mixture and mix with a fork. Mix until it just comes together. If you can't get it to come together in a thick dough, add another tbsp. of buttermilk. Form it into a ball with your hands.

On a floured surface, roll or pat the dough out to no less than 1" thick. With a 2" round biscuit cutter, cut out as many scones as you can. Push the extra dough back together, working as little and as lightly as possible, pat out again and cut out more scones. Repeat this process only twice as the more you work your dough the tougher the scone.

Put the scones on a parchment paper lined baking sheet (the thicker the baking sheet, the better). Brush lightly with buttermilk and sprinkle with sugar. Bake for 10 to 14 minutes (it all depends on your oven, my oven at the shop takes 14 minutes, my oven at home closer to 10). They should be starting to turn golden brown on top.

Orange Honey Butter

4 oz. butter, softened
1 tbsp. honey
grated zest of ½ and orange

Combine in a mixer bowl and whip until light and fluffy. Serve with warm scones.

Copyright © 2022 – woodhousechocolate.com