

# CHOCOLATE CHIP SCONES

## Ingredients:

- 2 cups pre-sifted flour
- 1/4 cup organic granulated sugar
- 1 Tablespoon baking powder
- 1/2 teaspoon sea salt
- 1 1/4 cups cream
- 2 Tablespoons unsalted butter (melted)
- 2 Tablespoons organic raw sugar
- 1 cup chocolate chips

## Instructions:

1. Preheat your oven to 425°F (218°C). Line a baking sheet with parchment paper.
2. In a large bowl sift together the pre-sifted flour, organic granulated sugar, baking powder, and sea salt.
3. Gently fold in the chocolate chips.
4. Pour in the cream and stir until just combined and not dry bits remain. Do not over mix.
5. Turn the dough onto a lightly floured surface or silicone baking mat. Pat into a 7-inch round. Cut into 6 wedges and place on the prepared baking sheet.
6. Brush the tops with melted butter and sprinkle with organic raw sugar.
7. Bake for 7 minutes and rotate pan, bake for another 6-7 minutes or until golden brown. Do not over-bake.
8. Let cool slightly before serving. Enjoy warm!