



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

RASPBERRY CHOCOLATE CHIP CREAM SCONES

Preheat oven to 450°F.

2 cups all-purpose flour, plus more for work surface, hands, and cutter
¼ cup sugar, plus more for sprinkling
1 tablespoon baking powder
½ teaspoon salt
¼ cup cold unsalted butter, cut into small pieces
½ cup heavy cream, plus more for brushing
2 large eggs, lightly beaten
⅓ cup semi sweet chocolate chips
½ cup frozen raspberries

THE STEPS:

- Line a baking sheet with parchment paper; set aside.
- Stir flour, sugar, baking powder, and salt together in a large bowl.
- Using a pastry blender, cut in butter until mixture resembles a coarse meal.
- Gently toss in chocolate chips and raspberries.
- Whisk together the cream and eggs.
- Make a well in the center of flour mixture, and pour in cream mixture.
- Stir lightly with a fork just until the dough comes together.
- Turn out dough onto a lightly floured work surface.
- Knead several times then roll dough into a 4 ½-by-8 ½-inch rectangle, about ¾-inch thick.
- Using a floured knife, cut out 8 triangles, and transfer them to lined baking sheet.
- Brush tops with cream, and sprinkle heavily with granulated sugar.
- Bake scones until golden brown, 13 to 15 minutes.
- Transfer scones to wire racks, and let cool.
- Serve warm or at room temperature.

THE LOVE: When you add the cream to the flour, resist the urge to over mix. Stir **JUST** until the dough clings together. Also, using frozen raspberries keeps the berries from becoming totally crushed while you're shaping your scones.