

Decadent Raspberry Chocolate Scones: A Perfectly Sweet Treat

These scones stand out for several reasons:



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cold and cubed
- 1/2 cup heavy cream
- 1 large egg
- 1 cup fresh raspberries
- 1/2 cup semi-sweet chocolate chips
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. Add the cold, cubed butter to the flour mixture and use a pastry cutter or your fingers to blend until the mixture resembles coarse crumbs.
4. In a separate bowl, whisk together the heavy cream, egg, and vanilla extract.
5. Pour the wet ingredients into the dry ingredients and mix until just combined. Gently fold in the raspberries and chocolate chips.
6. Turn the dough out onto a floured surface and shape it into a circle about 1 inch thick. Cut into 8 wedges and place them on the prepared baking sheet.
7. Bake for 15-20 minutes or until golden brown. Allow to cool slightly before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/decadent-raspberry-chocolate-scones-a-perfectly-sweet-treat/>