

## **Anna and Caity's Chocolate Chip Scones**

*Courtesy of Anna and Caity Vittucci and **In Our Grandmothers' Kitchens***

### *Ingredients:*

2 cups all purpose flour  
1/3 cup sugar, plus additional sugar for topping off (I used sprinkles for the latter.)  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup (1 stick) sweet butter (cold), cut into small pieces  
1/2 cup mini chocolate chips  
1/2 cup sour cream  
1 egg  
1 teaspoon vanilla (I added this)  
1 egg yolk for glaze (optional)

### *Instructions:*

Preheat the oven to 400. Grease a cookie sheet or line it with a silicone mat.

In a medium bowl sift together the flour, 1/3 cup sugar, baking powder, baking soda, and salt. With knives or a pastry blender cut in the butter. Stir in the chocolate chips.

In a small bowl or measuring cup whisk together the sour cream, whole egg, and vanilla. Using a fork, stir this mixture into the dry ingredients until large clumps of dough form. Do not over mix.

Use your hands to press the dough into a rough ball. (This is a little tricky, but as you press the dough will come together!)

Place the dough on a lightly floured cutting board. Pat it into a 7- or 8-inch circle (about 3/4 inch thick). If you wish to use the egg wash, beat the egg yolk briefly and then paint it onto the circle with a pastry brush. Top with additional sugar for crunch.

Use a serrated knife to cut the circle of dough into 8 triangles. Place them on the cookie sheet about 1 inch apart. If they seem too crowded, use a second cookie sheet.

Bake the scones until they are golden, about 15 to 17 minutes. Cool them for 5 minutes before removing them from the cookie sheet. Serve warm or at room temperature.

Makes 8 scones.