



Chocolate Chip Scones

Add chocolate chips to our [Biscuit & Scone Mix](#) for an anytime treat.

Yield: 6 large or 8 medium scones

Ingredients

- 1 bag [Pamela's Biscuit & Scone Mix](#)
- 1/2 cup sugar
- 8 TBSP butter or butter alternative, cut in 1/2" pieces/well chilled
- 1 cup milk, soy, rice, or almond milk
- 1/4 cup chocolate chips
- 1/4 cup chopped nuts (optional)
- Optional: brush with milk and sprinkle with sugar before baking

Directions

Place rack in top third of oven and pre-heat oven to 375°. Combine dry mix and sugar. Using a stand mixer with paddle attachment or pastry blender, cut in butter until pea-sized crumbs are formed. Add milk, chocolate chips and nuts if using and mix until just incorporated. Scoop onto a piece of parchment or plastic wrap and gently form into a round, 1" to 1-1/2" high. Cut into wedges and place on greased or parchment covered cookie sheet.

Bake for 20 to 24 minutes until just starting to brown.

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