SINCE 1988

## 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 or butter alternative, cut in $1 / 2^{\prime \prime}$ 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 $375^{\circ}$. 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 $1-1 / 2^{\prime \prime}$ high. Cut into wedges and place on greased or parchment covered cookie sheet.

Bake for 20 to 24 minutes until just starting to brown.
© Pamela's Products, Inc.

