

# Chocolate Scones



Soft, fluffy chocolate scones studded with melty choc chips — quick to make and perfect served warm with cream and jam.

*Recipe supplied by Cadbury.*

## **Ingredients**

1<sup>3</sup>/<sub>4</sub> cups self-raising flour

¼ cup CADBURY Baking Cocoa

1 tsp caster sugar

½ tsp salt

30g butter, chopped

¾-1 cup milk

½ cup CADBURY Baking Milk Chocolate Chips

Butter and/or jam, cream, for serving

## **Method:**

1. Sift the flour, CADBURY Baking Cocoa, sugar and salt into a large bowl. Rub the butter into the

flour until the mixture resembles fine bread crumbs. Stir in enough milk to make a soft dough. Turn onto a lightly floured surface, add the CADBURY Chocolate chips, and gently knead until just combined.

2. Press out to 3-4 cm thickness and then cut into 5-6cm rounds. Place closely together on a greased baking tray. Brush the tops with some of the remaining milk.
3. Bake in a very hot oven 230°C for 10-15 minutes. Cool briefly before serving warm.