## BARRY CALLEBAUT <br> Semisweet Chocolate MINI CHIPS

45\% cocos

Intensely rich with balanced sweetness and a fruity finish.

## Chocolate Chip Mini Scones

MAKES ABOUT 32 MINI SCONES

These two-bite mini scones have a thin sugar glaze which adds a touch of sweetness and keeps them fresh longer.

## SCONES

- 2 3/4 cups (326g) King Arthur Unbleached All-Purpose Flour
- 1/3 cup ( 67 g ) sugar
- 3/4 teaspoon salt
- 1 tablespoon baking powder
- 8 tablespoons ( 113 g ) butter, cold, cut in pats
- 1 to 2 cups $(170 \mathrm{~g}$ to 340 g ) Semisweet Chocolate Mini Chips
- 2 large eggs
- 2 teaspoons vanilla extract
- $1 / 2$ cup to $2 / 3$ cup $(113 \mathrm{~g}$ to 152 g ) milk


## GLAZE

- 3 1/2 cups ( 397 g ) confectioners' sugar
- 7 tablespoons $(99 \mathrm{~g})$ water, enough to make a thin glaze
- 1 teaspoon vanilla


## DIRECTIONS

Grease a baking sheet, or line with parchment.
For scones: Whisk together dry ingredients. Work in butter until crumbly. Stir in Semisweet Chocolate Mini Chips. In a separate bowl mix eggs, vanilla, and $1 / 2$ cup milk. Stir liquid ingredients into the dry until moistened. Add more milk if dough seems dry or doesn't come together.
Pat dough into 8 " square, $3 / 4^{\prime \prime}$ thick on well-floured work surface. Cut into sixteen 2 " squares then cut each in half diagonally. Transfer to prepared baking sheet. For best texture and highest rise, freeze uncovered for 30 minutes. Preheat oven to $425^{\circ}$ F. Bake for 19 to 20 minutes until golden brown. Remove from oven and cool on pan.
For glaze: Stir together sugar, water, and vanilla. Pour about half into a parchment-lined baking sheet. Set scones in glaze and drizzle remaining glaze over the tops. Use a pastry brush to coat scones entirely. Let glaze set before serving.

## BEST IF USED BY:

## Nutrition Facts

## 35 servings per container Serving size

Amount per serving
Calories

|  | \% Daily Value* |
| :--- | ---: |
| Total Fat 3.5 g | $\mathbf{4 \%}$ |
| Saturated Fat 2g | $\mathbf{1 0 \%}$ |
| Trans Fat 0g | $\mathbf{0 \%}$ |
| Cholesterol 0mg | $\mathbf{0 \%}$ |
| Sodium 0mg | $\mathbf{3 \%}$ |
| Total Carbohydrate 9g | $\mathbf{4 \%}$ |
| Dietary Fiber 1g |  |
| Total Sugars 7g | $\mathbf{1 4 \%}$ |
| Includes 7g Added Sugars |  |
| Protein 1g | $0 \%$ |
| Vitamin D 0mcg | $0 \%$ |
| Calcium 0mg | $6 \%$ |
| Iron 1.1mg | $2 \%$ |
| Potassium 60mg |  |

*The \% Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN (EMULSIFIER), NATURAL VANILLA EXTRACT.

## CONTAINS: SOY.

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