

CINNAMON CHOCOLATE SCONES

4 cups self-rising flour
 1 tsp cinnamon
 ½ cup butter, cold and diced small
 1 ¼ cups milk
 ½ cup lavender honey
 1 ½ cups semi-sweet chocolate chunks or chips

Preheat oven to 375 degrees F. Use a Silpat or coat a cookie sheet with cooking spray. In a bowl, sift flour and cinnamon together. Cut in the butter pieces. Add milk and honey and mix well. Turn dough out onto a floured working surface, sprinkle with chocolate chunks and knead gently for five or six turns to work in the chocolate pieces. Roll out dough to 1/2 in. and cut into shapes. Transfer to baking sheet and bake for 15 minutes or until lightly browned.

Servings: 24

Yield: 2 dozen scones

Preparation time: 15 minutes

Cooking time: 15 minutes

Ready in: 30 minutes

Nutrition Facts

Serving size: 1 serving

Percent daily values based on a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

Amount Per Serving	
Calories	210.88
Calories From Fat (32%)	67.90
% Daily Value	
Total Fat 8.05g	12%
Saturated Fat 4.57g	23%
Cholesterol 11.18mg	4%
Sodium 380.91mg	16%
Potassium 83.00mg	2%
Carbohydrates 33.96g	11%
Dietary Fiber 2.47g	10%
Sugar 6.45g	
Sugar Alcohols 0.00g	
Net Carbohydrates 31.49g	
Protein 3.31g	7%
MyPoints 4.4	

Recipe Type

Bread
