



## Sarah's Chocolate Scones

Sarah's servings: 6, Sarah's skill: Easy, Baking time: 12–14 mins

### Ingredients

200g Self Raising Flour  
30g Cocoa Powder  
1 tsp Baking Powder  
40g Unsalted Cubed Cold Butter  
40g Caster Sugar  
1 Large egg  
100 ml Buttermilk (milk + juice of half a lemon)

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### Method

- Preheat the oven to 220 degrees centigrade (200C Fan) or Gas Mark 7.
- Take a baking sheet and place a piece of baking parchment on the top.
- In a large bowl weigh out the SR flour, cocoa powder, baking powder and butter.
- Rub the butter into the flour mixture until you have a texture of fine breadcrumbs.
- Add the sugar and mix.
- In a measuring jug put the juice of half a lemon then top up with milk to 100ml. Mix then leave to curdle.
- Add the egg and 3/4 of the buttermilk into the dry ingredients and bring together with a knife.
- Add enough of the remaining buttermilk mixture until the dough comes together. I find it is best to use your hands at this stage so you do not add too much milk. It needs to hold together and be slightly sticky.
- Tip the dough onto a lightly floured bench and roll out gently or flatten with your hands to about 2cm thick then cut out with a 6 cm round cutter.
- Re-roll and cut out until all the dough is used. If you end up with more than 6 scones you will have rolled the dough too thinly and will end up with flat scones,
- Place the scones on the prepared baking tray.
- Bake for 12-14minutes.
- Leave to cool then serve with chocolate hazelnut spread and clotted cream.