

Chocolate Chip & Butterscotch Scones

Makes: 8 to 12 scones

2 cups all-purpose flour

1/4 cup brown sugar

1 1/4 tsp baking powder

1/4 tsp baking soda

1/2 cup (8 Tbsp) chilled salted butter, diced small

1/3 cup butterscotch chips

1/3 cup chocolate chips

2/3 cup buttermilk

1 tsp vanilla extract

1 Tbsp milk or cream for brushing on scones (or use the leftover drippings of buttermilk)

raw sugar for sprinkling on scones (optional)

Preheat oven to 375°F. Line baking sheet with parchment paper unless using a baking stone.

In the bowl of a stand mixer fitted with the paddle attachment, blend the flour, sugar, baking powder and baking soda. Mix in the pieces of butter and blend at the 1st or 2nd setting of the mixer until the flour mixture resembles coarse crumbs.

Add the butterscotch and chocolate chips. Stir in the buttermilk and vanilla extract just until the dough come together. Do not over mix!

Drop heaping spoonfuls of dough onto parchment lined baking sheet, or baking stone. Gently form the dough and press the tops down a tiny tiny bit (seriously, a TINY bit). 😊 Brush tops with milk and sprinkle with raw sugar.

Bake for about 15 to 20 minutes (exactly 17 for me!) or until golden brown. Remove from oven and cool on wire rack.

Source: Adapted from [My Diverse Kitchen](#)