

Chocolate Cinnamon Scones

Make scones just like those from your local coffeehouse at home. They are delicious served warm with a good cup of coffee or tea.

Ingredients

Serves: 12

Serving Size: 1 scone

- 2 1/2 cups flour
- 2/3 cup sugar
- 2 1/2 teaspoons baking powder
- 2 teaspoons [McCormick® Cinnamon, Ground](#)
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) cold butter, cut into chunks
- 2 eggs
- 3/4 cup sour cream
- 2 teaspoons [McCormick® Pure Vanilla Extract](#)
- 6 ounces semi-sweet baking chocolate, chopped

Directions

15 minsPrep time**30 mins**Cook time

- Preheat oven to 375°F. Mix flour, sugar, baking powder, cinnamon, baking soda and salt in large bowl. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs.
- Beat eggs, sour cream and vanilla in medium bowl with wire whisk until well blended. Add to flour mixture; stir until a soft dough forms. Stir in chopped chocolate.
- Place dough on lightly floured surface. Knead about 1 minute or until smooth. Place dough on greased baking sheet. Pat into a 10-inch circle. Score top of dough with sharp knife into 12 wedges.
- Bake 30 minutes or until golden brown. Cool slightly on wire rack. Melt and drizzle additional semi-sweet chocolate over scones, if desired. Cut into 12 wedges to serve.

Cooking tip

Drop Scones: Prepare dough as directed. Drop by 1/4 cupful 2 inches apart onto greased baking sheet. Bake 20 minutes or until golden brown.