

Chocolate Marble Scones (by Tracy)

Makes 20 scones

4 cups unsifted all-purpose flour (I usually sneak in a cup or 2 of whole wheat flour)

1/3 cup sugar

4 teaspoons baking powder

1 teaspoon salt

½ teaspoon baking soda

2/3 cup butter

1 1/3 cup buttermilk

2 teaspoons vanilla extract

2 one ounce squares semisweet chocolate, melted

1. Heat oven to 400 °F. Grease 2 large baking sheets. In large bowl, combine flour, salt, sugar, baking powder, and baking soda. With pastry blender or two knives, cut in butter until mixture resembles coarse crumbs. Remove 1 ¼ cups flour mixture to a medium size bowl.
2. In a small bowl, combine buttermilk and vanilla. In a cup, combine ¼ cup of the buttermilk mixture and the melted chocolate. Add the remaining (non-chocolate portion) of the buttermilk mixture to the remaining flour mixture in the large bowl and mix lightly with a fork until the mixture clings together and forms a soft dough. Add chocolate mixture to the 1 ¼ cups flour mixture and stir with a fork until it forms a soft dough.
3. Turn both doughs out onto a lightly floured surface; divide chocolate dough into 6 pieces. Dot 3 chocolate pieces over the surface of the plain dough. Fold dough and dot with remaining 3 pieces; knead gently 5 or 6 times to marbleize the dough. With a lightly floured rolling pin (or your hand :o) roll dough out to about half-inch thick. Cut into wedges.
4. Place scones 1 inch apart on the greased baking sheets. Pierce tops with the tines of a fork.
5. Bake scones 12 to 15 minutes or until golden brown. Serve warm.