

DINNERLY



Warm Sugar-Glazed Scones with Chocolate Chips



30-40min



2 Servings

These decadent scones serve 2-4 for the couples plan and 4-6 for the family plan. We're here to tell you, these chocolate chip-studded scones are breakfast, brunch, snack, dessert, any-time-of-the-day approved. We've got you covered! (2-p plan makes 4 scones; 4-p plan makes 8)

WHAT WE SEND

- 5 oz all-purpose flour ²
- 2 (3 oz) chocolate chips ^{1,3}
- 2 (2½ oz) confectioners' sugar
- 6 oz yellow cake mix ^{4,1,3,2}

WHAT YOU NEED

- kosher salt
- ½ cup butter (1 stick) ¹

TOOLS

- rimmed baking sheet

ALLERGENS

Milk (1), Wheat (2), Soy (3), Egg (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 40g, Carbs 102g, Protein 6g



1. Preheat oven

Preheat oven to 400°F with a rack in the center.



2. Prep dry ingredients

In a medium bowl, whisk together **1¼ cups cake mix**, **1 cup all-purpose flour**, and **½ teaspoon salt**. Cut **½ cup cold butter (1 stick)** into ½-inch cubes. Add butter to flour mixture and use your fingers to rub together until butter is in pea-sized pieces.



3. Mix dough

Add **chocolate chips** to **flour mixture**, stirring to combine. Add **⅓ cup cold water** and use your hands to knead until dough comes together. (It will be sticky like cookie dough, but that's okay! Don't overwork it.) Sprinkle a work surface with **1 tablespoon flour**. Turn dough out onto surface, and sprinkle with **1 tablespoon flour**.



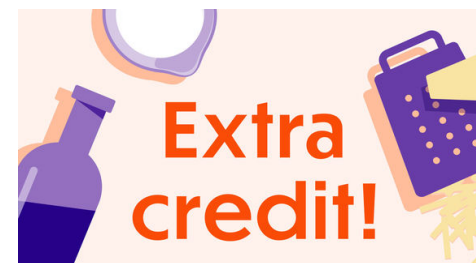
4. Form scones & bake

Pat **dough** into a 6-x 6-inch square (about 1-inch thick), then cut into 4 large triangles. Using a spatula, transfer scones to a rimmed baking sheet, spacing them at least 2 inches apart. Bake on center oven rack until scones are golden-brown on the tops and bottoms, and a toothpick stuck into the center comes out clean, 18–20 minutes. Transfer to a wire rack or plate to cool.



5. Make icing & serve

Meanwhile, whisk together **½ cup confectioners sugar** and **1 tablespoon water** in a small bowl. Once **scones** are cool to the touch, drizzle with **icing**. Enjoy!



6. Mix things up!

We love all things chocolate, but if you're in the mood for a little extra, you can sub out some of the chocolate and stir in other goodies like chopped nuts, fresh or dried fruit, toasted coconut, or warm spices (we like cinnamon, ginger, and cardamom!).