



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHOCOLATE CHIP SCONES

2 ½ cups baking mix, such as Bisquick, plus more for dusting

¼ cup brown sugar

4 tablespoons salted butter, diced & chilled

2 large eggs, beaten

¼ cup buttermilk

Splash vanilla extract

1 ½ cups chocolate chips

Icing:

½ cup milk

Splash vanilla extract

3 cups sifted powdered sugar

Pinch kosher salt

¼ cup mini chocolate chips

1. Preheat the oven to 400 degrees F. Line a baking sheet with parchment.
2. Mix together the baking mix and brown sugar in a large bowl. Cut the butter into the baking mix until fine crumbs form. Mix together the eggs, buttermilk and vanilla in a small pitcher. While mixing with a fork, slowly add the wet mix to the dry until just combined. Gently fold in the chocolate chips.
3. Turn the dough onto a lightly floured surface. Form into a ¾ inch thick rectangle, then into 4 equal squares. Cut each square in half, creating 8 triangles. Transfer the triangles to the baking sheet and bake until lightly browned, about 18 minutes. Allow them to cool slightly.
4. For the icing: While the scones cool, mix together the milk, vanilla, powdered sugar and salt in a bowl until smooth.
5. Drizzle the icing over the cooled scones, then sprinkle with the mini chocolate chips. Allow the icing to set slightly before eating.