



Haigh's Chocolate Chip Scones

Preparation time: 20 mins | **Cooking time:** 10-15 mins | **Serves:** 16

3 cups (450g) self-raising flour
2 teaspoons baking powder
¼ teaspoon salt flakes
¼ cup (55g) caster sugar
80g chilled unsalted butter, diced
100g Haigh's Dark Chocolate Pastilles,
roughly chopped
1 ¼ cup (310ml) buttermilk

1 ½ teaspoons vanilla bean paste
1 teaspoon lemon zest

Whipped marmalade butter

200g unsalted butter, softened
½ cup (170g) orange marmalade
1/8 teaspoon ground nutmeg



1. Preheat oven to 220°C (200°C fan-forced). Line a baking tray with baking paper.
2. Place flour, baking powder, salt flakes and sugar together in a food processor, pulsing until well combined.
3. Add butter, pulsing until mixture resembles coarse breadcrumbs. Place into a large mixing bowl with chocolate, stirring until combined.
4. In a small jug, combine buttermilk, vanilla and zest, stirring until combined. Pour over flour mixture, using a butter knife to stir, until mixture comes together as a soft dough.
5. Turn dough onto a clean lightly floured surface, kneading gently until smooth. Roll dough to a thickness of 2cm and cut into 16 rounds, using a 6cm round cutter. Re-roll offcuts and cut into rounds.
6. Place scones on prepared baking tray. Brush tops with extra buttermilk and bake in preheated oven for 10-15 minutes or until risen and tops are golden. Place on a wire rack to cool slightly.
7. For the whipped marmalade butter, beat butter with electric beaters until pale and fluffy. Add marmalade and nutmeg, beating until well combined.
8. Serve scones with whipped marmalade butter.

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