

# Maine Arts Camp

Recipe: Chocolate Chip Cinnamon Scones

Chef: Charlie Limoggio CEC

Servings: 18

Quantity	Unit	Ingredient	Prep Notes
8	Ounces	Cake flour	
1	Pound	Bread flour	
4	Ounces	Granulated sugar	
$\frac{3}{4}$	Ounce	Baking powder	
14	Ounces	Unsalted butter	Diced into $\frac{1}{2}$ inch cubes
3	Large	Eggs	
$1\frac{1}{4}$	Cups	milk	
$1\frac{1}{2}$	Cups	Chocolate chips	
2	Tablespoons	Ground cinnamon	

1. Scale dry ingredients, then sift together.
2. Cut butter into dry ingredients until it is pea sized.
3. Combine eggs and milk and whisk to incorporate.
4. Add liquids to dry ingredients and stir until just combined.
5. Stir in chocolate & cinnamon.
6. Fold and knead 3-4 times on a lightly floured table.
7. Divide into 3 equal sized balls and flatten them to 1" thick.
8. Egg wash, sprinkle with sugar, cut each into 6 wedges.
9. Bake at 375 degrees until done.

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups,  $\frac{1}{2}$  cups etc.**