



## **Hershey's Dark Chocolate Chip Scones**

*Use sweet oranges with dark chocolate*

- 1-3/4 cups all-purpose flour
- 2-1/4 teaspoons baking powder
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 1/4 cup unsalted butter, chilled
- 2 large eggs
- 1/3 cup heavy cream
- 1/2 cup Hershey's dark chocolate chips
- 1 teaspoon almond extract
- 1 teaspoon orange zest or blood orange zest
- 2 to 3 Tablespoons sliced almonds
- 1-1/2 teaspoons granulated sugar, or as desired

### **Orange Glaze**

- 1/2 cup confectioners' sugar
- 1 Tablespoon orange juice

Preheat oven to 450-degree F. oven. Place silicone mat on insulated cookie sheet.

In a large bowl, stir flour, baking powder, sugar, and salt together.

Using a pastry cutter or 2 knives, cut butter into flour mixture until it resembles small peas in size.

In another bowl, beat the eggs and remove 1-1/2 Tablespoon beaten eggs to a small bowl; set aside to use as a glaze later.

Mix heavy cream, chocolate chips, almond extract and orange zest into remaining egg mixture.

Make a well into the flour mixture and pour in the egg cream mixture. Toss together to combine ingredients. Place on lightly floured surface, lightly knead into ball shape. Try to handle dough as little as possible.

Place dough on silicon pad on cookie sheet; pat into 8-inch circle about 3/4-inch-thick. With a long knife, mark to later cut into 8 wedge pieces. Brush with reserved egg mixture and sprinkle with sliced almonds and sugar as desired. Bake in preheated oven until golden brown, about 15 minutes. Cool 5 minutes; remove to cooling rack. Cool to room temperature; cut into individual scones; drizzle scones with orange glaze as desired. Yields 8 Scones

**Prepare Sweet Orange Glaze:** In a small bowl, combine 1/2 cup confectioners' sugar with about 1 Tablespoon sweet orange juice until smooth and drizzling consistency. This will give you enough glaze to cover the entire scone. If you only want a light drizzle, make only half of the recipe.

**Recipes Inspired by:** the culinary team from the Hersheypark Entertainment Company. The original recipe used blood oranges and was suggested as a recipe to serve for an Easter brunch.

For More Information See: <https://stories.hersheypa.com/recipes-for-your-easter-brunch-table-from-the-sweet-experts-in-hershey-pa/>

**Cook's Notes:** You can use a food processor to combine the flour mixture and butter, but do not overprocess the mixture. Any fresh sweet orange can be used in this recipe. I added an always available market-fresh orange since blood oranges are seasonal. If you use blood orange juice, it will add an attractive, light pink blush to your glaze. I made 8 scones, cutting them after baking, but the original recipe suggested an 8 to 10 yield and to bake them as individual scones. I found that I had to watch the

scones carefully the last 5 minutes of baking since the temperature was very high. Using a silicone mat helped keep the scones from burning on the bottom.

**About the Recipe:** Flaky and oh, so crisp, these full-of-flavor bright orange-enhanced scones reveal rich dark chocolate chips, hidden like little delightful surprises. Orange and chocolate are a favorite flavor combo. Perfect for your next brunch or breakfast party.