



## **Chocolate Macaroon Pinwheel Scones**

*Soft and chewy chocolate coconut swirls through the buttery scones*

### **Scone Batter:**

- 2-1/4 cups all-purpose flour
- 1/3 cup granulated sugar
- 1 Tablespoon baking powder
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon cinnamon
- 3/4 cup cold unsalted butter, cubed
- 1/2 cup premium coconut milk
- 1/2 teaspoon pure vanilla extract
- 1 teaspoon almond extract

### **Chocolate Coconut Filling:**

- 3/4 cup flaked sweet coconut
- 1 Tablespoon unsweetened cocoa

6 to 7 Tablespoons condensed milk  
1/2 teaspoon pure vanilla extract  
1 teaspoon almond extract  
2 Tablespoons mini chocolate chips

**Almond Glaze:**

1/2 cup confectioners' sugar  
1/2 teaspoon almond extract  
1 Tablespoon unsweetened almond or whole milk

**Topping:** If desired, frost with almond glaze or serve with your favorite jam.

**Before Starting to Bake:** Line a cookie sheet with parchment paper.  
Preheat oven to 350 degrees F.

**Prepare the Dough:**

- In a large mixing bowl, whisk together flour, granulated sugar, baking powder, sea salt, and cinnamon. Add cubed butter; mix on low/medium speed until crumb mixture forms. It will look like coarse sand.
- Add the coconut milk, vanilla, and almond extract. Mix lightly to form a loose dough.
- Dust a pastry sheet or work surface with flour; turn dough out; gently knead dough 2 or 3 times to bring it together.

**Shaping a Dough Rectangle:**

- Use your hands to press dough into 5x14 inch rectangle with a long side facing you. Carefully lift the section on the right and fold it over the center section. Lift the section on the left; fold it over the other two layers. Look at your dough from the front, you should see 3 distinct layers. Turn the dough package so that one of the folded edges is facing you.
- Press the layered dough with your hands into a long rectangle about 5x14 inches.

**Make the Filling:** In a small bowl, stir together coconut and cocoa to combine. Stir in condensed milk, vanilla, and almond extract, forming a light chocolate coconut. Spread the filling over the top of the dough to cover the

top surface of the dough. Lightly sprinkle mini chocolate chips over and into the filling.

**Shape the Dough:** Cut the dough lengthwise into 4 equal strips, about 1-1/4" wide x 5" long. Pick up a strip and transfer it to the prepared parchment lined cookie sheet, filling side up. Starting at one end, roll it up tightly, then stand it up on one of its flat sides in the center of the sheet. Pick up another strip, and wrap that strip, filling side in around the standing coil, start where the first coil left off. While rotating the parchment paper, repeat with the two remaining strips. Gently push the circle of coiled dough down to adhere the strips together; flatten the dough to about 9 inches in diameter. Cover; chill dough for at least 30 minutes or overnight.

**Preheating the Oven:** Position a rack in the center of the oven; preheat the oven to 350 degrees F. Cut the chilled roll into 8 wedges, leaving the cut pieces together in a circle instead of pulling them apart.

**Rotate the Pan:** Bake rotating the pan halfway through, until the scones have puffed and browned around the edges, about 20 to 24 minutes.

**Remove from Oven:** Remove from oven; cool for 20 to 30 minutes before carefully moving the warm scones onto a cutting board or serving platter. With a sharp knife, gently slice to separate the 8 individual scones; but don't pull them apart. Let them cool. Serve scones warm or at room temperature.

**If desired:** Drizzle glaze over scones or serve with your favorite jam.  
Serves: 8

**Prepare the Almond Glaze:**

In a small bowl, whisk together the confectioners' sugar and almond extract with 1 Tablespoon milk until the glaze is spreadable.

**Cook's Note:** Do not overmix your dough for a tender scone. Also, if the coconut coated strips of dough break, just piece them back together. This is a very forgiving dough. No matter what happens, it turns out looking beautiful and delicious. If the coconut you use is dry looking in the filling, use 7 Tablespoons condensed milk.

**About the Recipe:** Scones are like an American biscuit, having similar ingredients and techniques. The scones that typically are found in American bakeries are slightly sweetened with some add-ins. This recipe features an almond flavored scone with layers of chocolate coconut filling, forming a softer center and crunchy crust. Almond glaze sweetens the scones and are delicious with a cup of hot tea or coffee.

