



8

SERVES/MAKES



COOKING TIME:
< 15 min



COOKING STYLE:
Oven

LANCEWOOD® EASY CHOC CHIP SCONES

INGREDIENTS:

Scones

225 ml flour
20 ml baking powder
25 ml castor sugar
2 ml salt
50 ml butter, cold
175 ml milk
60 g chocolate chips
15 ml vanilla essence
1 egg, lightly beaten

Chocolate spread:

1 x 230 g **LANCEWOOD® Medium Fat Plain Cream Cheese**
80 ml icing sugar
30 ml cocoa powder

METHOD:

Scones:

Preheat the oven to 220°C. In a bowl, mix together the flour, baking powder, castor sugar and butter and rub together. Add the milk, chocolate chips and vanilla essence and mix well. Tip out mixture onto a well-floured surface. Knead to form a smooth ball of dough. Roll out dough to a thickness of 1.5 cm. Cut out scones and place on baking tray. Brush with lightly beaten egg. Bake for 7 – 10 minutes.

Chocolate spread:

Beat cream cheese, icing sugar and cocoa powder together until smooth. Spread on scones and enjoy.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese

ENJOY!