



## Double Chocolate Scone Hearts

- 2 cup flour
- 1/3 cup unsweetened cocoa powder
- 1/3 cup brown sugar
- 2 t. baking powder
- 3/4 t. baking soda
- 1/8 t. salt
- 1/2 cup butter, cut into small cubes
- 1 egg yolk
- 1 cup plain or vanilla yogurt
- 3/4 cup semi-sweet chocolate chips

Preheat oven to 375°F. Line a baking sheet with parchment paper. Set aside.

1. In a large mixing bowl, whisk together the flour, cocoa powder, brown sugar, baking powder, baking soda and salt. Using a pastry blender, cut in the butter until the pieces are the size of peas.
2. To the flour mixture, add the egg yolk, yogurt and chocolate chips. Use a spatula to carefully toss the ingredients together.
3. When the mixture starts to come together and creates larger pieces of dough, stop mixing and turn out onto a floured board. Pull the dough together with your hands and lightly knead until the dough is nearly smooth. Use your fingertips to pat the dough out into a 10"-12" circle. Use a heart-shaped cookie cutter and begin cutting out the scones. Place on the baking sheet, leaving room for them to rise in the oven. Continue cutting out heart-shaped scones by gathering the bits of dough and patting them out.
4. Bake for 16 minutes, then remove to a wire rack to cool.