



## Banana Chocolate Scones

*Makes 8 Scones*

### Ingredients

- ½ cup or 1 large ripe banana, mashed
- ⅓ cup heavy cream
- 1 large egg, lightly beaten
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- ⅓ cup packed dark brown sugar
- 2 ½ teaspoons baking powder
- ¼ teaspoon sea salt
- 1 stick cold salted butter, cut into half-inch chunks
- 3 ounces bittersweet chocolate chips, coarsely chopped
- 1 Tbsp turbinado (raw) sugar to sprinkle at the end before baking

### Instructions

Heat the oven with the rack in the center to 425°F and line a cookie sheet with parchment.

In a small bowl, whisk together the mashed banana, cream, egg, and vanilla. In a large bowl, whisk together the flour, brown sugar, baking powder, and salt. Cut in the butter with a pastry blender until the mixture is crumbly with even pieces. Add the chopped chocolate chips and stir. Scrape the banana mixture into the butter/flour mix and stir with a rubber spatula until the mixture is barely combined.

Place the dough onto a silicone mat or a piece of parchment on the counter - pat it into an 8 - inch circle. Using a sharp knife, cut the circle like a pie into eight equal triangles. (At this point, you could freeze the triangles well-wrapped on their sheet for another day. Bake them from frozen.) Spread the triangles at least an inch apart and sprinkle with the raw sugar. Lightly press the raw sugar into the dough.

Bake until the scones are golden brown and set - about 16-20 minutes. These turn pretty dark brown compared with other scones I have made but inside they were moist as can be. Transfer the parchment paper/scones to a wire rack to cool slightly. Serve warm or room temperature. If they last more than a day, reheat them gently at 300 degrees for five minutes!

Note: if you aren't planning to eat all eight scones the day they are made, the raw triangles can be wrapped and frozen. When you are ready, bake them directly from the freezer! I made another batch to try this and I baked three today from the freezer. What a wonderful way to have fresh scones each day.