## Triple Chocolate Scones

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Ingredients:
2 1/4 cup flour
1/4 cup dark brown sugar
1/3 cup cocoa powder
2 ½ teaspoons baking powder
1/4 teaspoon salt
1/2 cup (one stick) cold unsalted butter, sliced
1 teaspoon vanilla
1 cup heavy whipping cream
1/2 cup miniature semi-sweet chocolate chips

Icing:
1 cup powdered sugar
1 tablespoon cocoa powder
1/8 teaspoon vanilla
2 to 3 tablespoons water

Preheat the oven to 400°F (200°C).

Whisk together flour, sugar, cocoa powder, baking powder, and salt.  Use a pastry cutter or two knives to cut the cold butter into the flour mixture until it resembles large crumbs.

Add the cream and vanilla to the dry mixture and stir until just moistened.  Add the chocolate chips. Knead it gently with your hands to pull it all together.  Do not overmix.

Sprinkle a little cocoa powder over your work surface, and shape the dough with your hands into a circle or square about 8 inches across and one inch high.  Cut the circle into 8 large wedges or cut the square into 16 smaller squares.  If you'd like mini triangles, as shown in the photos, cut the 16 squares in half diagonally to make 32 pieces.  Place them an inch apart on a baking pan lined with parchment paper.

Bake for 12 to 15 minutes or until the dough is set and leaves no indent when you touch the top.  Let rest on pan for two minutes then transfer to a cooling rack.

Make the icing by mixing the powdered sugar and cocoa powder with a fork.  Add the vanilla and 2 tablespoons of water and stir well.  Continue adding water a teaspoon at a time until the icing smoothly drips from the fork in thin ribbons.  Drizzle the icing over the completely cooled scones.