



Sour Cream Scones

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 C All Purpose Flour **or** 1 1/2 C + 4 Tbs Whole Wheat Flour
- 2 1/2 tsp Baking Powder
- 1/2 tsp Baking Soda
- 1 tsp Salt
- 1/4 c Sugar
- 1 Egg
- 1 C Sour Cream (Reduced Fat is okay to use)
- 2/3 C Chocolate Chips or the flavoring of your choice

Instructions

Preheat oven to 400 F. Mix together dry ingredients. In a separate bowl, whisk egg and sour cream. Add wet ingredients to dry ingredients, mix well, and knead until dough becomes soft. Add in chocolate chips. Spread dough out into a 3/4" thick circle cut into the shape of your choice. Transfer onto greased baking sheet and bake for about 15-17 minutes.

Yields about 6 scones.
