

Matcha scones with dark chocolate chips

Easy-to-make, tender and slightly moist matcha scones made with matcha powder and dark chocolate chips.



PREP TIME

10 mins

COOK TIME

20 mins

TOTAL TIME

30 mins



COURSE

Breakfast, Snack

CUISINE

American



SERVINGS

8 servings

INGREDIENTS

- 2 cups all purpose flour
- 1/3 cup granulated sugar
- 1 tsp baking powder
- 4 tsp matcha powder
- 8 tbsp butter, melted
- 1 egg
- 1/2 cup sour cream
- 1/2 cup dark chocolate chips
- Turbinado sugar to sprinkle on top

INSTRUCTIONS

1. Preheat oven to 400F. Lightly grease baking sheet.
2. In a large bowl, combine flour, sugar, baking powder and matcha powder. Mix until the ingredients are evenly disbursed.
3. In a small bowl, whisk together egg and sour cream until smooth.
4. Add the melted butter and the sour cream mixture into the large bowl with dry ingredients. Mix using a fork until all the dry ingredients are completely mixed in but still lumpy. Do not over-mix.
5. Divide the dough into roughly 2 equal parts. Flour your work surface and transfer the first half to the floured surface. Using your hands, shape each divided dough into a 3/4" thick, 6" diameter round shape.
6. Using a knife or a pizza cutter, cut each round into 4, 6 or 8 wedges (like pizza) depending on how big you want each scone to be.

7. Transfer the wedges to the baking sheet, about 1" apart. Sprinkle Turbinado sugar on top of each wedge - just enough to give a little texture.
8. Bake for about 15-17 minutes until lightly browned. Serve warm or at room temperature.



KEYWORD

Chocolate, Matcha, Scones