

5-Spice Scones with Chocolate and Spiced Pecans



Serves: 15



Cooking Time: 1 hour



Level: Easy



INGREDIENTS

2 cups unbleached all-purpose flour
1 tablespoon baking powder
3 tablespoons sugar
1/2 teaspoon Chinese 5-Spice powder
1/4 teaspoon cinnamon
1/2 teaspoon salt
5 tablespoons chilled, unsalted butter
3/4 cup spiced pecans, chopped
6 ounces chocolate, chopped into 1/4-inch pieces (I used Ghirardelli semi-sweet, but you can use whichever brand or cocoa percentage you love)
1 cup heavy cream

PREPARATION

1. Heat oven to 425 degrees with a rack in the middle position
2. Place flour, baking powder, sugar, spices and salt in large bowl. Whisk together. If using a particularly sticky batch of pecans, mix with some flour.
3. Use a pastry blender or two knives and quickly cut in butter until mixture resembles coarse meal, with a few slightly larger butter lumps. Add pecans and chocolate, mixing to prevent clumping.
4. Stir in most of the heavy cream with a spatula and mix until a dough forms.
5. Transfer dough to countertop and add the leftover cream to the bowl to help scrap up leftover floury bits, then add that to rest of the dough. Knead dough by hand just until it comes together into a rough, sticky ball. Press ball flat on a lightly floured work surface and form scones how you like.
6. Transfer wedges or rounds to an ungreased baking sheet and bake until tops begin to lightly brown, roughly 13-15 minutes. Remove from oven and let scones cool on a wire rack for at least 10 minutes. Serve warm or at room temperature.