

Pretzel Milk and Chocolate Chip Scones from KellyintheKitchen

INGREDIENTS

3 cups pretzels
1 1/2 cups cream or half-and-half
1 cup all-purpose flour
1 cup whole wheat flour (feel free to use all A-P flour if you prefer)
1 tbsp baking powder
4 tbsp sugar
1/2 tsp salt
5 tbsp unsalted butter, chilled and cut into little cubes
1/2 cup chocolate, chopped into small bits (I used semi-sweet)
optional: turbinado sugar, for sprinkling

DIRECTIONS

Preheat oven to 350 F.

Spread pretzels onto a sheet pan in a single layer and roast until they turn a nice dark brown, about 10 minutes. Let them cool.

Preheat the oven to 450 F.

Transfer the cooled pretzels to the cream or half-and-half and soak for about 15 minutes. Then strain out the pretzels, leaving just the cream. You'll need 1 cup of the pretzel milk for this recipe, so if you have some leftover, set it aside and do something awesome with it.

Place flour, baking powder, sugar, and salt in a mixing bowl or food processor. Whisk or pulse together until combined. Add the butter; if using your fingers, quickly rub the flour mixture into the butter until the mixture resembles coarse sand, handling the butter as little as possible and careful not to melt it as you go. If you're using a food processor, pulse together until the mixture resembles coarse sand.

Add the chocolate bits and stir or pulse briefly to combine. Transfer mixture to a mixing bowl if it was in a food processor. Stir in the pretzel milk until the dough starts to come together. Then turn it out onto a floured workspace.

Knead the dough a few times gently with your hands, just until it comes together in a ball – the less you work the dough, the better, since you don't want the heat

of your hands to melt the butter.

Flatten the dough into the shape of a rectangle about 3/4 inch thick. Cut the dough into squares. Then cut each square diagonally in half, to make little triangles.....Or, cut them however you want!

If you like, sprinkle each scone with a bit of turbinado sugar.

Place scones on a baking sheet and bake until light brown, about 12-15 minutes. Cool slightly before serving.