Pomegranate, Pistachio & Dark Chocolate Scones

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INGREDIENTS

SCONE

- 275g plain flour
- 50g granulated sugar
- 1tsp baking powder
- 85g salted butter, cold and cubed
- 100g dark chocolate chips
- 100g pomegranate seeds
- 50g chopped pistachios
- 150ml soured cream
- 1 large egg
- 1 tsp vanilla extract
- 1 tbsp milk

FILLING

- 150g mascarpone
- 100g full fat cream cheese
- 1 tbsp icing sugar
- ½ tsp vanilla extract

METHOD

1. Heat oven (fan) to 215 degrees and line a baking tray.
2. Using a food processor or fingertips pulse together flour, sugar, baking powder and butter until you have small crumbs.

3. Decant into a large bowl and stir through chocolate chips and pomegranate seeds. Make a well in the centre.
4. In a separate bowl, whisk together the sour cream, egg, and vanilla. Add to the flour mixture, using a fork gently stir, try not to over mix. Bring to a dough ball.
5. Flour your work surface and shape into around 1 inch thick, cut into 8 wedges, separate and put them on your baking tray.
6. Brush with milk and bake for 10-12 mins until golden brown. Once cooked, cool on a wire rack.
7. Whilst cooling, make the filling. Whisk mascarpone, Philadelphia, icing sugar and vanilla extract together in one bowl.
8. Cut the cooled scones in half and spread a generous layer of filling, place the scones back together.



ENJOY! If you opt for Pomegranate, Pistachio & Dark Chocolate Scones, please do share a picture!