



# baking WITH THE saints

## Chocolate Chip Scones

Throughout Sacred Scripture, food and drink are used to teach us about community, hospitality, and celebration. Food is part of our everyday life, and God takes what is ordinary and makes it extraordinary. Just as shared meals can bring people together, sharing the experience of preparing a dish can be an occasion of extraordinary grace and beauty. We hope that this time spent working together teaches you something new about cooking and something new about Mary, the Mother of God!





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## Chocolate Chip Scones

### Preparation:

1. Label your baking sheet so it can be distinguished from the others.
2. Place a sheet of parchment paper on your workspace and on your baking sheet.
3. Wash hands and put on apron.

### Instructions

1. Whisk 2 cups flour, ½ cup granulated sugar, ½ teaspoon salt, 2 ½ teaspoons baking powder together in a large bowl.
2. Whisk ½ cup heavy cream, one egg, and 1 ½ teaspoons vanilla extract in a small bowl.
3. Add ½ cup frozen and grated butter to flour mixture. Combine with your hands until mixture is blended with no large butter chunks. (Work quickly to keep butter cool!)
4. Drizzle heavy cream mixture over flour mixture and add ¾ cup frozen mini semi-sweet chocolate chips. Mix everything until it holds together into a single ball of dough. Add 1-2 Tablespoons of heavy cream as needed to combine any remaining dry ingredients.
5. Place dough onto parchment paper and work into a single ball. Use flour on the outside if it is too sticky. Use rolling pin to work into a 9 inch disk (approximately ¾" thick).
6. Use knife and cross-shaped stencil to create a cross-shaped scone and move to baking sheet. Use glass jar to cut ten 2" circles. Continue to combine leftover dough until you can create all 10. Move all scones to baking sheet.
7. Lightly brush dough with heavy cream then place in the freezer for up to 15 minutes to keep butter cool.
8. Move baking sheet from freezer to oven and bake at 400° F for 17 minutes or until golden brown.
9. When removed from the oven, sprinkle with coarse sugar or powdered sugar. Allow to cool.
10. Take home and assemble on a tray or cutting board into the shape of a rosary ring and serve on the morning of a Marian Feast day!

**Stick around to enjoy a scone now,  
then take the rest home!**

**Save the date for the next event...**

### **Marian Feast Days!**

**January 1 — Solemnity of Mary, Mother of God**

**January 8 — Our Lady of Prompt Succor**

**February 2 — Presentation of the Lord**

**February 11 — Our Lady of Lourdes**

**March 25 — Annunciation**

**May 13 — Our Lady of Fatima**

**May 31 — Visitation**

**June 27 — Our Mother of Perpetual Help**

**July 16 — Our Lady of Mount Carmel**

**August 15 — Assumption**

**August 22 — Queenship of Mary**

**September 8 — Birth of Mary**

**September 12 — The Most Holy Name of Mary**

**September 15 — Our Lady of Sorrows**

**October 7 — Our Lady of the Rosary**

**November 21 — Presentation of the B.V.M.**

**December 8 — Immaculate Conception**

**December 12 — Our Lady of Guadalupe**

**The Month of Mary is May.**

**The Month of the Rosary is October.**

**The First Saturday of each Month is also  
dedicated to Marian Devotions.**

