



HOT CROSS CHOCOLATE SCONES

These fluffy scones are infused with cinnamon, studded with finely chopped dark chocolate and topped with a cross of glossy chocolate ganache to provide an irresistible twist on the classic hot cross bun. Fresh from the oven, they're crisp at the edges, soft inside and best enjoyed warm on the day they're made.

Prep time 20 minutes | Cook time 18 minutes | Makes 12

For the scones

450g plain flour
4 tsp baking powder
1/2 tsp fine salt
1 tsp ground cinnamon
170g unsalted butter
50g soft brown sugar
100g dark chocolate, finely chopped
2 Leghorn White eggs
300g cold heavy cream, plus extra if needed
1 tsp vanilla paste
2 tbsp golden caster or Demerara sugar for the top

For the chocolate cross

100g double cream
50g dark chocolate, finely chopped

Preheat the oven to 200°C. Whisk together the flour, baking powder, salt and cinnamon in a large bowl. Cut the cold butter into small cubes, then rub it into the flour using your fingertips to create fine crumbs. Mix in the brown sugar and chocolate.

Whisk together the cream, egg yolks (reserving the white) and vanilla paste. Pour into the dry ingredients and use a fork to quickly bring them together to form a dough. Turn out onto a clean work surface and gently knead a couple of times to bring together, then let rest for 5 minutes.

Press the dough into a rectangular shape that's 2.5-2.75cm thick and cut into 12 squares. Transfer to a baking tray about 1 cm apart. Brush with the remaining egg white and sprinkle with the caster sugar. Bake for 15-18 mins until golden.

Meanwhile, make the chocolate ganache. Heat the cream until it is bubbling at the edges. Remove from the heat and add the chocolate. Let sit for 1 minute, then stir until smooth. Let it cool for 5-10 minutes, then transfer to a piping bag or a small zip-topped bag and cut off the corner. Pipe crosses onto the hot cross buns. Best eaten on the same day.



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