

Matcha White Chocolate Scones

These unique scones are infused with matcha green tea and studded with white chocolate chips for a delightful treat.

2 C all-purpose flour
1/4 C granulated sugar
1 T baking powder
1/2 t salt
1 T matcha powder (Adagio.com)

1/2 C unsalted butter, cold and cubed
1/2 C heavy cream
1 egg
1 t vanilla extract
1/2 C white chocolate chips

PREPARE SCONES:

Preheat your oven to 400°F. In a large bowl, whisk together the flour, sugar, baking powder, salt, and matcha powder. Cut in the cold butter until the mixture resembles coarse crumbs. In a separate bowl, whisk together the heavy cream, egg, and vanilla extract. Add the wet ingredients to the dry ingredients and mix until just combined. Fold in the white chocolate chips.

Turn the dough out onto a lightly floured surface and shape into a circle about 1 inch thick. Cut into 8 wedges and place on a baking sheet lined with parchment paper. Bake for 15-18 minutes, or until golden brown. Let cool on a wire rack.