

## Espresso Chip Scones with Coffee Glaze

I often dream of curling up on the couch with a thick novel and a tender scone. I don't seem to have a problem with the scone part. And these are the most popular scones I have ever made.

It's very important to use thick sheet pans (or to double them if they're thin), and to bake the scones in the middle or the upper third of the oven, switching their positions halfway through. If you don't follow these instructions your scones will burn on the bottom and you will be miserable.

Makes 12-18 scones, depending on the size of your cutters

4 cups all-purpose flour  
2 tablespoons baking powder  
1/2 cup granulated sugar  
2 tablespoons powdered espresso  
1 teaspoon salt  
2-2/3 cup cold heavy cream  
4 ounces bittersweet chocolate, chopped

4 tablespoons butter  
1-1/2 to 2 cups sifted powdered sugar, plus more if the glaze is too thin  
1/4 cup freshly brewed coffee  
2 teaspoons vanilla

Preheat the oven to 425 degrees. Line a few sheet pans with parchment or Silpat.

In a large bowl, whisk the flour, baking powder, granulated sugar, espresso and salt. Drizzle in the cream, stirring with a wooden spoon until the dough comes together and the dry ingredients are evenly moistened. Don't neglect the bottom of the bowl as flour particles tend to hang out there.

Turn half the dough out onto a floured board. Knead once or twice, then scatter half the chocolate over the dough and knead until incorporated, about 8 to 10 more times. Use additional flour as necessary, but don't overknead or the scones will be tough. Pat into a rough circle about 3/4-inch thick. Use a floured cutter or floured drinking glass to stamp out scones. Transfer to baking sheets.

Repeat with remaining dough and chocolate.

Bake in the center and upper third of the oven for 15 to 25 minutes, reversing your sheet pans halfway through. The bake time will depend completely on the size of your scones. Finished scones should be firm and set, but the bottoms should not be burned (obviously).

Just before the scones are finished, make the glaze. Melt the butter and whisk with the powdered sugar, hot coffee, and vanilla. Add more powdered sugar if necessary. You want the glaze to be thick and opaque, so it coats the scones and retains its cafe au lait color. When the scones are finished baking, set them on a rack and slip a piece of foil underneath for easy cleanup. Drizzle with the glaze, using a small offset spatula to spread it in an even layer. Serve immediately.