

## Chocolate Chip Soda Bread Scones

### Ingredients

Plain flour 200g

Wholemeal Flour 150g cups

Sugar 100g

Chocolate chips 1 cup/packet

Buttermilk 400ml

Bicarbonate soda 1 teaspoon

### Method

1. Crush chocolate buttons pour into bowl.
2. Weigh out wholemeal flour put into bowl.
3. Weigh out plain flour pour into bowl
4. Add 1 teaspoon of Bicarbonate Soda to bowl
5. Add 100g of sugar
6. Stir everything well and lift mixture up with spoon to allow air in.
7. Add buttermilk to mixture and mix well until you have a sticky mixture that you can spoon out.
8. Add a little flour to bun tray.
9. Add mixture to bun tray and spread it out evenly
10. Cook for about 25 minutes at 180 degrees until golden brown flip the scones over towards the end to make sure every part of the scone is nice and brown.

**Tip: if you don't have a bun tray use a floured backing tray and spoon out mixture in even amounts.**