

## Chocolate for Breakfast – Cooking around the World, Feb. 1, 2016

### Cream Scones with Chocolate Chunks

From *Bittersweet: Recipes and Tales from a Life in Chocolate*, by Alice Medrich

Whisk together:      2 c. flour  
                              ¼ c. sugar  
                              2 ½ tsp. baking powder  
                              ½ tsp. salt

Stir in:                    4 oz. bittersweet or semisweet chocolate, coarsely chopped

Make well in center.

Pour in:                    1 ¼ c. heavy cream

Use a rubber spatula to push dry ingredients from sides of bowl toward center, cutting and turning mixture just until dry ingredients are almost entirely moistened. Knead gently in bowl just until dough holds together and sides of bowl are fairly clean.

Pat dough into 8 ½ inch round on lightly floured surface. Cut into 12 wedges. Place at least 1" apart on baking sheet. Brush tops with milk or cream and sprinkle lightly with sugar.

Bake at 425° F, 12-15 min., or until tops are golden. Serve warm or at room temp.

### Mayan Hot Chocolate

From *Mast Brothers Chocolate: A Family Cookbook*, by Rick and Michael Mast

Place in saucepan and bring to a boil:

2 C water  
2 T honey  
1 tsp ground allspice  
1 stick cinnamon  
Seed scraped from ½ vanilla bean

Pour mixture over:    2 ½ oz chopped dark chocolate

Mix well. Strain and serve.

Serves 4

“This is how hot chocolate was consumed for hundreds of years.”

## Sticky Chocolate, Maple, and Nut Swirls

Adapted from *Chocolate: Cooking with the World's Best Ingredient*, by McFadden & France

Combine in a bowl:                    2 ½ cups flour  
    Grated zest of one small lemon  
    ¼ cup unsalted butter, cut in small pieces

Rub in the butter until mixture resembles coarse bread crumbs.

Stir in:                                    ¼ cup sugar  
    ½ tsp salt  
    1 package active dry yeast

Beat together and add:                ½ cup water  
    ¼ cup milk  
    1 egg yolk

Stir to make a soft dough. Knead on a lightly floured surface until smooth, adding a bit more flour if needed. Roll dough into a rectangle measuring about 16 X 12 inches.

Brush dough with:                    3 tbsp unsalted butter, melted

Mix together and sprinkle evenly over the dough:  
    1/3 cup light brown sugar  
    1 tsp cinnamon  
    ¾ cup chopped walnuts or pecans  
    6 oz (1 cup) chopped semisweet chocolate

Roll the dough up from one long side like a jelly roll. Cut into 12 thick slices. Pack slices in a greased 9" deep springform pan, cut sides up. Cover and leave in a warm place for about 1 ½ hours, until springy and firm to the touch.

Bake in a preheated 400° oven for 30 – 35 minutes, until brown. Remove from pan and cool on a wire rack.

While still warm, brush with: 3 tbsp maple syrup