**Banana Bread Chocolate Nut Scones**

**video link: watch Chef Beth at https://www.youtube.com/watch?v=nl4NolOuUoo**

Makes 8 scones

Prep time: 20 min, Cook time: 22 min

This recipe was adapted from a Food 52 recipe by Samantha Seneviratne

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* 1 extra-large, extra-ripe banana, mashed (1/2 cup)
* 1/3 cup heavy cream, plus more for brushing (Substitute milk, buttermilk or yogurt)
* 1 large egg, lightly beaten
* 1 teaspoon pure vanilla extract
* 2 cups all-purpose flour
* 1/3 cup packed dark brown sugar (Light is OK if that is what you have)
* 2 1/2 teaspoons baking powder
* 1/2 teaspoon kosher salt
* 1/2 cup (1 stick) cold unsalted butter, cut into roughly 1/2-inch pieces
* 2 1/4 ounces semisweet chocolate, chopped (1/2 cup)
* 1 1/4 ounce hazelnuts or other nuts, toasted, skinned, and finely chopped (about 1/4 cup)
* Coarse sugar for sprinkling (turbinado or granulated)

1. Heat the oven to 425°F.
2. In a small bowl, whisk together the banana, cream, egg, and vanilla. In a large bowl, whisk together the flour, brown sugar, baking powder, and salt. Cut in the butter with a pastry blender, or 2 knives used like scissors, until the mixture resembles coarse meal with some larger pieces. (You can also grate it or use your fingers if you work fast enough that the butter stays cold.) Toss in the chopped chocolate and hazelnuts.
3. Drizzle in the banana mixture and stir with rubber spatula until the mixture is crumbly and moistened, but stop before you’ve mixed it into a uniform batter. Tip out the mixture onto a parchment-lined baking sheet and pat it into a craggy, 6-inch circle. Using a sharp knife or a bench scraper, cut the circle into 8 equal triangles. (At this point, you could freeze the triangles well-wrapped on their sheet for another day. Bake them from frozen.) Spread the triangles a good couple inches apart and brush the tops with the cream. Sprinkle with coarse sugar.
4. Bake until the scones are golden brown and set, about 18 to 22 minutes. A toothpick inserted into the center of a scone should come out clean. Transfer the baking sheet to a wire rack to cool slightly. Serve warm or room temperature. Scones are best the day they’re made, but any leftovers can be frozen (or stale ones can be split in half and toasted in butter in a skillet to revive them).