



Moments with Moni *Kaffee Klatsche Recipes*

Chocolate Chip Toffee Scones

Ingredients:

3 1/4 cups all-purpose flour
1/2 cup granulated sugar
4 teaspoons baking powder
1/4 teaspoon salt
1 cup semisweet mini chocolate chips
1/2 cup almonds, toasted and chopped
1/2 cup chocolate-covered,
English toffee baking bits
2 cups cold whipping cream

For Topping:

2 tablespoons unsalted butter, melted
granulated sugar

Preheat oven 375 degrees and lightly butter two large baking sheets. In large bowl, combine the flour, 1/2 cup sugar, baking powder and salt. Stir in chocolate chips, nuts and toffee. Beat the cream in separate large bowl until stiff peaks form, fold into dry ingredients. Turn dough out onto lightly floured surface, knead lightly until a soft dough forms. Gently shape into a circle and with serrated knife cut into wedges. Place each wedge on baking sheet lined with parchment paper, a few inches apart. Brush with melted butter and sprinkle with sugar. Bake until golden brown, about 20 minutes. Baking until they are golden brown helps to bring out the flavor of the butter and the cream. They are best served right out of the oven, although IF there happen to be any left overs, they do freeze well for another time.

Low Carb Peanut butter Cookies: Place the following ingredients in a bowl:

One cup smooth peanut butter, 1/4 cup coconut sugar, 1 egg.

Mix until smooth. Place 1 heaping teaspoon dough onto parchment paper on cookie sheet. Roll each portion into a ball with your hands. Use a fork to cross twine and slightly flatten the cookie. Bake for 10 minutes @ 350 degrees. Let cool slightly. The cookies are very fragile, and melt in your mouth. Excellent with Kaffee and freeze well for future enjoyment.

Today's Kaffee Klatsch Recipe comes from the archives of my recipe book. After my daughter in law, Stephanie, visited England, we all attempted to make the best scones.

I've tried skimping on the amount of cream, but the scone just isn't the same quality. Alright, scones are normally served with Tea, but these pair well with Kaffee, for a Kaffee Klatsch.

Verse for the Day:

Rejoice in the LORD, ye righteous, and give thanks at the remembrance of His holy name.
Psalm 97:12

Moni