Chocolate Chip Mini Scones

2 3/4 cups flour

1/3 cup sugar

1/2 teaspoon salt

1 Tablespoon baking powder

8 tablespoons butter, cold, cut in pats

1 1/2 cups mini chocolate chips

2 large eggs

2 teaspoons vanilla

1/2 cup to 2/3 cup half & half

Glaze

3 1/2 cups powdered sugar

7 tablespoons water, enough to make a thin glaze

1 teaspoon vanilla

Combine flour, sugar, salt and baking powder.

Whisk together eggs, half & half and vanilla.

Cut the butter into dry ingredients.

Stir in chocolate chips.

Add  wet ingredients to dry and stir until dough holds together.

Scrape dough onto a well floured surface.

Shape or pat into an 8" square.

Cut into 16 two inch squares.

Cut each square into 32 triangles.

Transfer scones to a silpat lined baking sheet.  Freeze, uncovered, 30 minutes.

Bake scones 19-20 minutes at 425.

Allow scones to cool on pan then slice each in half again to make 64 triangles.

Stir together glaze ingredients.

Dip each scone upside down in glaze and set on a rack over a baking sheet to set.