Chocolate Shortcakes

1 1/2 cups flour

1/3 cup almond flour

1/4 cup cocoa powder

1/2 cup sugar

1 Tablespoon baking powder

1/2 teaspoon salt

6 Tablespoons butter, cold

2 ounces semisweet chocolate

3/4 cup heavy cream

1 egg

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Whisk together the flour, almond flour, cocoa, sugar, baking powder and salt.

Cut in butter.

Stir in chopped chocolate.

Whisk together cream and egg.

Add to flour mixture and stir until just combined.

Scoop 6 balls of dough on a silpat lined baking sheet using an ice cream scoop.

Freeze 30 minutes.

Brush each shortcake with melted butter and sprinkle with raw sugar.

Bake 25-30 minutes. Cool 10 minutes on baking sheet.

Move to baking rack to cool completely.

Split in half and fill with whatever filling you love most.