Double Chocolate Scones

3 1/2 cups flour

5 Tablespoons sugar

4 teaspoons baking powder

1/2 teaspoon baking soda

2 Tablespoons dark cocoa powder

2 1/2 teaspoons salt

1 1/4 cups buttermilk

18 Tablespoons butter, cut into 1/2" pieces

1 cup chocolate chips

1 egg, beaten

Combine flour, sugar, baking powder, baking soda, cocoa and salt in food processor.

Add butter and pulse until pea sized pieces.

Add buttermilk, one third at a time.

Stir in chocolate chips.

Knead gently on counter.  Divide in half.

Shape each piece into a 5" disk.

Brush tops with egg.

Cut each disk into 6 wedges.

Place wedges on silpat lined baking sheets.

Bake 27-30 minutes at 375.