

Chocolate Marzipan Scone Loaf

Adapted by Sweetbynurture.com

Note: An easy buttermilk substitute: add 1 scant teaspoon of white vinegar to a cup of milk. It will start to bubble and thicken and be ready in about 5 minutes.

Ingredients:

4 oz. marzipan chopped into small pieces
½ cup bittersweet chocolate chips
¼ cup dried black currants
1 tablespoon powdered sugar
2 cups of all-purpose flour
1 tablespoon baking powder
½ teaspoon kosher salt
2 tablespoons of granulated white sugar
1 tablespoon of demerara sugar for sprinkling on the top
12 tablespoons unsalted butter, cubed
½ cup buttermilk *see note above
2 eggs, beaten
1 teaspoon vanilla extract

Instructions:

1. Position oven rack in the middle and preheat oven to 400°. Line a 9" loaf pan with the wet parchment paper (instructions above) and set aside.
2. If you don't have buttermilk, make it in a measuring cup by adding ½ cup of milk and ¾ teaspoon of vinegar. Set aside to steep.
3. In a large bowl add the chopped marzipan, the chocolate chips, and the currants. Sprinkle the powdered sugar over the top and toss to coat.
4. Next add the flour, white sugar, baking powder and salt in a food processor and pulse a couple times to combine. Add the cubed butter and pulse about 15 times until the butter is approximately the size of peas. Toss this on top of the marzipan mixture.
5. Mix the eggs, buttermilk, and vanilla in a small bowl or measuring cup, and add it to the dry ingredients. Using a rubber spatula, fold until just until combined. Spoon into the prepared loaf pan.
6. Sprinkle the demerara sugar evenly over the top and bake for 45 minutes, or until The top is golden and springy to the touch. Cool in the pan for 10 minutes before unmolding. Cool completely and cut with a serrated knife to prevent the loaf from crumbling.

This loaf is best eaten the first day, but it is also wonderful toasted with a pad of butter on day two. If you used chocolate chips don't put it in your toaster—it will make a mess. Use the broiler in your oven, or a toaster oven.

