**Pomegranate-Chocolate Shortcakes**

*Fine Cooking, Feb/Mar 2015*

215 mL all-purpose flour, more as needed

60 mL Dutch-process cocoa powder

30 mL sugar

7 mL baking powder

1 mL baking soda

1 mL salt

1 cold hard-cooked large egg yolks

45 mL unsalted butter

90 mL mini semisweet chocolate chips

125 mL sour cream

15 mL unsalted butter, melted

2 mL sugar

*For Filling*

125 mL heavy cream

30 mL sugar

1 mL vanilla

60 mL pomegranate seeds

1. Measure out all ingredients.
2. Combine flour, cocoa powder, sugar, baking powder, baking soda, and salt in food processor and pulse to combine.
3. Crumble in the egg yolks, add cubed butter and pulse until butter starts to become incorporated, about four 1-second pulses.
4. Add chocolate chips and continue to pulse until the butter pieces are no larger than peas, about four more 1-second pulses.
5. Transfer to a large bowl, add sour cream and combine with fork until the sour cream is mostly incorporated.
6. Using your hands, gently fold and press the shaggy dough against the side of the bowl until all the dry bits are incorporated and it comes together in a cohesive but slightly tacky ball.
7. Turn the dough out onto a lightly floured work surface and shape into a 1 inch round. Using a large cutter, cut out circles.
8. Place on a parchment lined cookie sheet. Freeze (or refrigerate) for 20 minutes (45 minutes at home).
9. Meanwhile preheat oven 400 F. Prepare pomegranate seeds. Make whipping cream: in a large bowl, whip cream, sugar and vanilla until medium-stiff peaks. Chill until needed.
10. Remove shortcakes from freezer or fridge. Brush tops with melted butter and sprinkle with sugar.
11. Bake in the center of the oven for 15-17 minutes until mostly firm to the touch. Cool for 3 minutes on baking sheet, then transfer to a rack to cool completely.
12. To assemble: using a serrated knife, split shortcakes horizontally. Place a dollop of cream on bottom halves, top with some seeds and the other shortcake halves. Dollop with more whipped cream on top, finish with more seeds and serve.