



## Almond flour scones with chocolate chips

It is rare when I find a recipe on the internet that I don't want to tweak, but this delight from Elizabeth Rider didn't have anything to fix. I followed it to the letter, even down to measuring the egg and only using 1 tablespoon of honey, and it turned out perfectly. This recipe can clearly be adapted with 1/3 of a cup of anything you like - raisins, dates, plain, cinnamon... you get the idea. You could even cut back on the honey and add herbs for a savory. 10 minutes in a 350 degree convection oven was spot on, too.

Since I didn't have the time to make clotted cream, I served this with a lovely homemade whipped cream [[link to our post]] to which I added two dashes of cinnamon to spice things up. Spectacular combo.

### Directions

1. Preheat the oven to 350°F.
2. In a large mixing bowl, blend the dry ingredients together.
3. In a small mixing bowl, mix the wet ingredients together. The wet ingredients do not have to be fully mixed, just give them a few spins together to give the mixing a head start.
4. Mix the wet ingredients into the dry ingredients with a large spoon, then mix with your hands to ensure the dough is uniform.
5. Form dough into a one-inch thick disk, and cut into 8 same-size pieces, similar to how you would cut a pizza.
6. Place each scone onto a parchment-lined baking sheet, and bake for 10-12 minutes, or until lightly browned on the edges.
7. Cool for at least 5 minutes then serve.
8. These scones can be kept in an airtight glass container in the refrigerator for up to five days.

### Ingredients

#### Dry ingredients

- ✓ 2 cups blanched almond flour
- ✓ 3/4 teaspoon baking soda
- ✓ 1/4 teaspoon fine sea salt (such as Real Salt)
- ✓ 1/3 cup mini dark chocolate chips (preferably 70%+ cacao, organic and vegan)

#### Wet ingredients

- ✓ 1 jumbo OR 2 small eggs, lightly beaten (you'll need 1/4 cup of lightly beaten eggs)
- ✓ 1/2 teaspoon good quality organic vanilla extract
- ✓ 1 tablespoon raw honey (up to 3 tablespoons for sweetness)