

CHOCOLATE CHERRY ALMOND SCONES

Serves 8

Prep: 15mins. | Total: 25 mins.

INGREDIENTS

- 1 box Simple Mills Artisan Bread Mix
- 2 eggs
- 2 Tbs water
- 4 Tbs coconut oil
- 1 Tbs apple cider vinegar
- 3 Tbs maple syrup
- 1/2 cup almonds, slivered
- 1/4 cup cherries, dried
- 1/4 cup chocolate chips, mini

PREP

Preheat oven to 350°F

Per serving:	
C	298 calories
C	27g carbohydrates
F	19.6 g total fat
P	7g protein

MAKE

1. Whisk eggs, water, coconut oil, apple cider vinegar, and maple syrup in a large bowl.
2. Add baking mix to a bowl, make a well, and pour wet ingredients in. Fold and stir until just combined. Let sit for 5 minutes for dough to thicken.
3. Fold in almonds, cherries, and chocolate chips.
4. Press dough into a circle on a marble or plastic cutting board - using additional as needed to prevent sticking. Dough will be soft and sticky - using floured hands, pat down into a circle about 1/2" thick.
5. Using a wet knife, cut circle into 8 equal parts, start with a cut down the center. Carefully remove scones with a spatula to a parchment-lined baking sheet. Sprinkle with sugar if desired.
6. Bake for 10-12 minutes or until scones are slightly browned and spring back when touched. Cool on wire rack.

