

Chocolate Cherry Almond Scones



Ingredients

- ✓ 1 box Simple Mills Artisan Bread Mix
- ✓ 2 eggs
- ✓ 2 Tbsp water
- ✓ 2 Tbsp coconut oil, melted
- ✓ 1 Tbsp apple cider vinegar
- ✓ 3 Tbsp maple syrup
- ✓ 1/2 cup slivered almonds, chopped
- ✓ 1/4 cup dried cherries, chopped
- ✓ 1/4 cup mini dark chocolate chips
- [dairy-free] Coconut sugar, optional as topping

Directions:

1. Preheat oven to 350°F.
2. Whisk eggs, water, coconut oil, apple cider vinegar, and maple syrup in a large bowl
3. 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
4. Fold in almonds, cherries, and chocolate chips
5. Press dough into a circle on a marble or plastic cutting board [or use a Silpat] – using additional gluten-free flour [like tapioca flour] as needed to prevent sticking. Dough will be soft and sticky – using floured hands, pat down into a circle about 1/2" thick.
6. Using a wet knife, cut circle into 8 equal parts, beginning with a cut down the center.
7. Carefully remove scones with a spatula to a parchment-lined baking sheet. Sprinkle with sugar if desired.
8. Bake for 10-12 minutes or until scones are slightly browned and spring back when touched.
9. Cool on wire rack.

NOTES: These scones were just sweet enough for us. If you add more maple syrup, cut back on water so dough is thick enough to spread. You could also bake these in muffin topper tins and skip the segmenting step!