

Mocha Chip Scones

Prep Time 15 mins
Total Time 30 mins

Meal Type Breakfast, Snack

Contributed By  PURITY COFFEE®

Source [ORDER HERE: Use code MEALPLAN10 for 10% off](#)

Servings 8



Ingredients

- 1 cup almond flour, blanched
- 3/4 cup cassava flour (or tapioca)
- 1/3 cup coconut flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/3 cup maple syrup
- 1/4 tsp salt
- 1/4 cup coconut oil, *melted*
- 1/2 cup Purity Coffee, brewed, *room temperature*
- 1 large egg, *room temperature*
- 1/4 cup mini chocolate chips

Directions

Prep

1. Preheat oven to 375° F.
2. Line baking sheet with parchment paper.

Make

1. Whisk together flours, baking powder, and baking soda.
2. In a separate bowl, whisk together maple syrup, melted coconut oil, and room temperature coffee and eggs.
3. Add wet ingredients to dry and stir in chips. Mix to incorporate.
4. Pressed dough into circle on parchment-lined baking sheet, about 1/4" thick. Using sharp knife, cut into 8 equal wedges.
5. Bake for 10-12 minutes until tops just start to brown. Remove from oven, separate scones, and return to oven for 2 more minutes. Cool on wire rack

Notes

Disclosure: Living Plate has partnered with Purity to feature their products in this meal plan.

TO MAXIMIZE FLAVOR AND HEALTH BENEFITS, VIEW BREWING GUIDE [HERE](#).

At [Purity](#), we've brought together prominent coffee industry professionals, scientists, cuppers, and medical practitioners to help us base every decision on maximizing the health benefits of already high-quality coffees. Our areas of expertise may differ, but we all have a singular mission: to evaluate options and choose the healthiest processes for Purity Coffee, from the science to practices – piecing together critical research findings, experimenting with processes, and testing results.

Source: Nutrient data for this listing was provided by USDA Food Composition Database. Each "-" indicates a missing or incomplete value.

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only.

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	* The percent Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
Calories 204 per serving	Total Fat 10.4g	16%	Total Carbohydrates 25g	8%	
	Saturated Fat 6.6g	33%	Dietary Fiber 3g	13%	
	Trans Fat 0.0g		Total Sugars 10g		
	Cholesterol 23mg	7%	Protein 4g		
	Sodium 166mg	7%			