

CHERRY OAT SCONES

SRC Recipe Adapted from [A Tale of One Foodie's Culinary Adventures](#)



INGREDIENTS

- 2 ¼ cups gluten free flour mix
- 4 Tbs coconut sugar, plus more for sprinkling
- 1 tbsp baking powder
- ¾ tsp baking soda
- ¾ cup Earth Balance Organic Coconut Spread, chilled and cut into cubes
- 1 cup rolled oats
- ¾ cup dried cherries
- 2 tbsp finely grated orange zest
- ⅔ cup So Delicious Coconut Creamer

Preheat the oven to 425F.

In a food processor, combine the flour, 4 Tbs of coconut sugar, baking powder, baking soda, and salt. Add the coconut spread and pulse until it is chopped into small pieces and the mixture is crumbly. Pour into a large bowl and stir in the oats and cherries.

In another bowl, whisk together the orange zest and coconut creamer and add to the dry ingredients. Stir quickly with a fork until the batter begins to cling together.

Turn the dough onto a lightly floured surface and gently pat into an 8 inch square about 1 1/2 inches thick. Cut into four 4-inch squares, then slice each square crosswise to make 8 triangular scones and cut each triangle in half again to make a total of 16 scones. Set triangles on baking

sheet lined with parchment paper. Using a pastry brush, lightly brush the tops with coconut creamer and sprinkle the tops with coconut sugar.

Bake for 15-18 minutes or until golden (mine took 15), then transfer to cooling rack.