GRAIN-FREE CANDIED CHERRY PINEAPPLE ORANGE SCONES

Grain free lovers will definitely enjoy this scone with candied cherries, pineapple, and orange peel.

Ingredients

- 1 cup finely ground almond flour
- 1/4 cup coconut flour
- 2 tbsp raw cane sugar optional but adds great texture
- 1/2 tsp baking powder
- 1/4 tsp sea salt
- 1/4 cup plus 1 tbsp almond milk
- 2 tbsp melted coconut oil
- 1 large egg or one flax egg plus 3 tbsp almond milk
- 1 tsp vanilla extract
- 1/2 cup Candied Cherry Pineapple Mix
- 1 tbsp Candied Orange peel

Optional Glaze

- 1 tbsp coconut oil
- 1 tsp raw cane sugar

Directions

Preheat the oven to 350

Place dry ingredients, except candied fruit, into a medium size bowl and whisk together.

Place wet ingredients into a small bowl and whisk together.

Add wet ingredients into the dry ingredients, mix completely with a whisk. Coarsely chop candied fruit and add to batter, stirring in with a baking spatula by hand.

Line a baking sheet with parchment paper. Place the batter onto the baking sheet in a large lump. Using the spatula, spread the lump into a 3-4 inch tall, flat-topped circle.

take a long knife and cut into 8 even pieces. Wiggle before removing the knife to create space between slices. Clean the knife between cuts for easy and clean lines.

Bake for 20-30 minutes (ovens vary greatly). Remove from the oven and let cool before serving.