



LEMON & BLUEBERRY SCONES

20 minutes | makes 8 scones

INGREDIENTS

2 1/2 cups | 250 gr. oat flour (certified gluten free)
1 tbsp baking powder
zest of 1 lemon
1 tbsp lemon juice
1 tbsp coconut oil
1/4 cup | 40 gr. coconut sugar
2/3 cup | 160 ml. almond milk (or any other plant-based milk)
a handful of blueberries

STEP BY STEP

Start by gathering, preparing and measuring all of the ingredients. This will improve your dynamic in the kitchen.

1. Pre-heat the oven to 395°F / 200°C.
2. In a large mixing bowl, combine the flour, baking powder, coconut sugar and lemon zest and mix well.
3. Add the almond milk, coconut oil and lemon juice and mix until everything is fully incorporated and you get a thick dough.
4. Transfer onto a lightly floured surface and knead the dough a couple of times.
5. Shape the dough into flat circle and cut the circle into 8 even slices.
6. Gently press the blueberries in the dough, a few per slice.
7. Place the slices on a baking tray lined with parchment paper and place the tray in the oven.
8. Bake for 15 minutes or until golden brown.

RECIPE ADAPTED FROM SAMANTHA MCMURRAY
FOR JUMBO VIDA SAUDÁVEL

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