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Scones

1 cup spelt flour

½ cup tapioca flour

½ cup brown rice flour (fine)

1/3 cup raw sugar sometimes known as organic sucanat (dehydrated cane sugar)

3 tbsp Coconut Ghee or Butter

3 tbsp coconut cream

½ c heavy cream...if you can't find coconut cream add 3/4 cup heavy cream

¼ c currants (optional)

¼ c 72% dark chocolate chips (optional)...nuts are optional too but make sure to chop them

Mix together the first 4 dry ingredients. Cut the coconut/ghee or butter into the dry mixture until little dry balls form. Gently mix in the coconut cream, heavy cream, currants and chips. Gently form into a round on a well floured surface, carefully cut into triangles and place on parchment paper, which is on a baking sheet. Bake at 425 degrees for 15-20 minutes or until lightly brown. Add extra butter on a freshly baked scone and enjoy!