

# Coconut-Blueberry Scones

○ Simple

Ingredients for 24 Persons

## Preparation time:

Required time: 20 Min.

Set-up time: 10 Min.

Cooking time: 15 Min.

90 g	spealt flour
50	ground almonds
80 g	Organic Coconut Flour
½ tsp	baking powder
2	eggs
80 g	natural yoghurt
30 ml	water
2 TL	Organic Coconut Blossom Sugar
1 pinch	salt
2 tbsp	Organic Coconut Oil – Premium Quality
60 g	blueberries
	mascarpone on the side

- 1 In a bowl mix together ground almonds, coconut flour, baking powder and salt.
- 2 In a separate bowl beat eggs and coconut blossom sugar until frothy.
- 3 Melt virgin coconut oil in a water bath and mix thoroughly with yoghurt and water.
- 4 Nach und nach die Mehlmischung dazugeben. So lange rühren, bis ein glatter Teig entsteht.
- 5 Carefully add dry ingredients until dough is smooth.
- 6 Fold in washed blueberries with a spoon.

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Form dough into little balls, place them on a baking tray and flatten them a bit. Alternatively you could use a greased mini-muffin-form and place the dough in there.

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Preheat oven to 160°C and bake for about 15 minutes until golden brown.

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Serve with a bit of mascarpone

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**Tip:**



If lavender is in bloom in your garden, just take it and add it to your dough. Before serving sprinkle some over you scones.