

grain-free dark chocolate cherry scones

(makes 8 scones)

Recipe by Michelle Tam from *nomnompaleo.com*

You can use chilled coconut oil or ghee in place of butter!

- 3 C almond flour
- 1½ t baking soda
- ½ t fine sea salt
- 4 T butter, as cold as possible (preferably frozen)
- 2 large pastured eggs
- 2 T apple cider vinegar
- 2 T honey
- 1 t vanilla extract
- 3 oz of 80+% cacao dark chocolate, cut into bite-size chunks
- ½ cup dried cherries

Preheat the oven to 350°F with the rack in the middle position, and line a baking sheet with parchment paper. In a large bowl, combine the almond flour, baking soda, and fine sea salt.

Use your hands or a pastry cutter to work the pieces of cold butter into the dry ingredients until a crumbly mixture is produced.

In a separate bowl, thoroughly whisk together the eggs, apple cider vinegar, honey, and vanilla extract.

Make a well in the middle of the dry ingredients, and pour the egg mixture into it.

Gently mix with a spatula until a wet, chunky dough forms, and then throw in the chocolate chunks and cherries.

Combine the ingredients with your hands, and form two small balls of dough.

On a sheet of parchment paper or a nonstick surface, gently flatten the balls with your hands. The rounds of dough should be about ¾-inch thick. (If the dough's a little too sticky to handle, refrigerate it for a half hour to firm it up before proceeding.)

Using a pastry cutter or a sharp knife, cut each round of dough into 4 equal-sized wedges, and arrange all 8 pieces on the parchment-lined baking sheet.

Bake for 20 to 25 minutes, rotating the tray halfway through.

The scones are ready when they're golden brown, and an inserted toothpick comes out clean. Transfer the scones onto a wire rack to cool before serving.

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