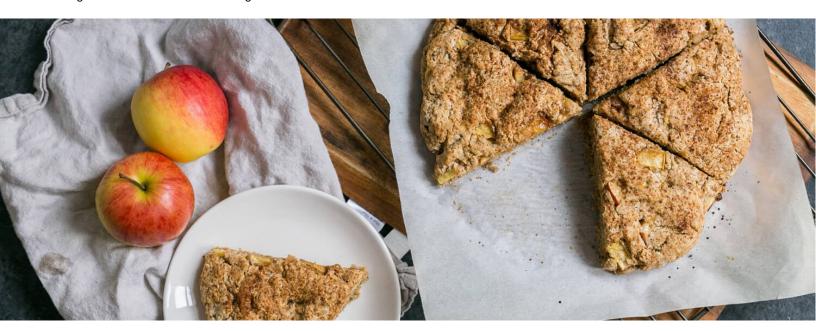
# **Apple Cinnamon Scones**

9 ingredients · 40 minutes · 8 servings



### **Directions**

- 1. Preheat oven to 400°F (204°C) and line a baking sheet with parchment paper.
- 2. In a mixing bowl, mix the ground flax with water. Set aside to thicken.
- 3. In a separate bowl, combine the flour, baking powder, coconut sugar, salt and cinnamon. Mix well, then add in coconut oil and mash with a fork until it is broken up and distributed evenly. Add flax mixture and diced apple. Stir well until combined.
- 4. Transfer the dough onto your parchment-lined baking sheet. Use your hands to form a round shape, about 1 inch in height. Then use a large wet knife to cut it into 6 or 8 even wedges.
- **5.** Sprinkle the top with a bit of coconut sugar and cinnamon (optional) and bake for 25 minutes, or until edges are golden brown.
- 6. Remove from oven, let cool slightly and enjoy immediately.

#### **Notes**

#### Leftovers

Store at room temperature in an air-tight container up to 3 days, or freeze.

#### Serve it With

Our Pumpkin Spice Latte, Homemade Chai Tea, or Hot Chocolate recipe.

#### Extra Flavour

Serve them with butter, ghee, nut butter or our Strawberry Chia Seed Jam.

#### Flour

This recipe was developed and tested using Bob's Red Mill All Purpose Gluten-Free Flour. Please note that results may vary with other types of flour.

## Ingredients

2 tbsps Ground Flax Seed

3/4 cup Water

2 cups All Purpose Gluten-Free Flour

1 tbsp Baking Powder

1/4 cup Coconut Sugar

1/2 tsp Sea Salt

1 tsp Cinnamon

1/3 cup Coconut Oil (room temperature)

1 Apple (medium, diced)