

Blackberry and Lime Scones

Ingredients

- 1/2 cup frozen coconut oil
- 2 1/4 cups all-purpose flour
- 1/2 cup sugar
- 2.5 tsp baking powder
- 2 tsp lime zest
- 1 tsp salt
- 1/2 cup + 2 Tbsp almond milk
- 1 tsp vanilla bean paste or extract
- 3/4 cup fresh blackberries (can slice in half)
- Lime Glaze:
 - 1 cup powdered sugar
 - 1 tsp lime zest
 - 1 Tbsp lime juice



Method

- Begin by scooping your coconut oil into a bowl and placing it into the freezer for at least 10 minutes to freeze. It's okay if it's not frozen entirely through, but the more frozen it is the flakier your scones will be.
- Next, add the dry ingredients to a large mixing bowl including the flour, sugar, baking powder, lime zest, and salt. Sift together until well mixed.
- Take your frozen coconut oil out of the freezer and use a cheese grater to grate it into the mixing bowl. If you have a few larger chunks, that's totally fine. Use a pastry cutter or fork to "cut" any large chunks of coconut oil into the dough.

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Method Continued...

- Next, add in your milk and vanilla. Use a pastry cutter or your hands to combine into a shaggy dough. The shaggy dough will be somewhat flaky, yet still, hold together without any dry spots. If your dough is too wet add 1-2 Tbsp more flour and if it is too dry add in 1-2 Tbsp more milk. As a final step, add in your blackberries and cut into the dough with a pastry cutter or slice in half and mix into the dough with your hands.
- Next, line a baking sheet with parchment paper and turn the dough out onto the baking sheet. Then, form the dough into a large circle that is 2-3 inches in height. Place the scones into the freezer & preheat your oven to 400F. Once the oven is preheated, remove the scones from the freezer and bake for 15-20 minutes until cooked through and slightly browned on top.
Please note if your scones are not as thick as mine they will cook faster so check at 15 minutes)
- Remove the scones from the oven and transfer them to a wire rack to cool. While the scones are cooling, make your glaze by adding the powdered sugar and lime zest to a small bowl. Then, add in the lime juice and whisk until a smooth glaze has formed. Add in 1-2 tsp of almond milk if you want a thinner glaze.
- Pour the lime glaze over the cooled blackberry scones and enjoy!
- Scones will keep in the fridge for 3-5 days or the freezer for up to 3 weeks.
- Store in a closed container between sheets of parchment paper.
- Blackberries can be replaced 1:1 with any berry (fresh or frozen)
- Lime can be replaced with lemon 1:1