

# Rosemary-Orange Scones

Servings: 8 scones

## Ingredients:

4 tablespoons coconut oil  
2.5 cups whole wheat pastry flour (can substitute all purpose or gluten-free blend)  
1 tablespoon baking powder  
2 teaspoons ground cinnamon  
Pinch salt  
1 tablespoon fresh rosemary, finely minced  
½ cup fresh squeezed orange juice (1 orange)  
Zest from 1 orange  
2 teaspoons fresh lemon juice  
½ cup dried fruit (currants, raisins, cranberries, chopped apricots all work well)  
2 tablespoons milk of choice (oat or almond work well)  
3 tablespoons maple syrup (plus more for optional glazing)

## Procedure:

1. Preheat oven to 350° F. Line small baking sheet with parchment paper.
2. Place coconut oil in small bowl and place in fridge to chill.
3. In large mixing bowl, sift together flour, baking powder, cinnamon, and salt. Gently whisk in rosemary.
4. In small mixing bowl or large liquid measuring cup, combine orange juice, orange zest, lemon juice, dried fruit, milk and maple syrup. Whisk well until emulsified.
5. Place chilled coconut oil in flour mixture and cut using pastry cutter or 2 forks until it is crumbly and covered in flour. Crumbles should be no larger than peas.
6. Pour wet ingredients into the flour mixture and gently stir with spatula until just combined and all flour is absorbed. Do not over-mix, you should still see the coconut oil crumbles.
7. Sprinkle light layer of flour onto the parchment paper. Pour out dough onto parchment paper and gently roll out until about ¾ inch thick. Cut shapes using cookie cutter or use knife to cut into triangles.
8. Bake for 6 minutes. Glaze with maple syrup at this point if desired. Rotate pan and bake for additional 6-8 minutes until golden on top and somewhat firm to touch.