

MAPLE SYRUP SCONES

These scones have become an institution in our house. The recipe is based on the venerable Amy's Bread recipe, but ours has been updated with a gluten-free makeover. We've also swapped out the confectioner's sugar in the glaze and developed a Date Coffee Spread that you'll want to schmear on other pastries.

INGREDIENTS

1 cup almond flour
1/4 cup cassava flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup unsalted butter
1/2 cup GF rolled oats
1/4 cup pecans, crushed
1/4 cup maple syrup
1 egg yolk
1 ounce cream cheese, cut into
1/4-inch cubes

COFFEE DATE SPREAD

4 Medjool dates, pitted
1/2 teaspoon instant coffee
granules
1/4 teaspoon vanilla extract
1 tablespoon unsalted butter,
melted and cooled
3 tablespoons almond milk
pinch of salt

MAKES 12 MINI SCONES

- 1 Preheat the oven to 400°F.*
- 2 Place the almond flour, cassava flour, baking powder, and salt in a mini chopper and pulse into well combined.
- 3 Cut the cold, unsalted butter into pieces and put into the mini chopper. Pulse until the butter is cut into the flour and resembles breadcrumbs. Put the flour mixture into a small bowl.
- 4 Add in the rolled oats and crushed pecans and stir well. Whisk the maple syrup and egg yolk in a small bowl. Pour into the dry ingredients and mix well.
- 5 Cut the cream cheese into small pieces and fold into the batter.
- 6 Shape the dough into 12 small triangles and bake for 15 minutes or until the tops of the scones are slightly browned.
- 7 To make the spread, steep the dates in hot water for 10 minutes then drain. Blend together dates, coffee granules, vanilla extract, almond milk, and salt until smooth. Brush the glaze over the scones or use it as a spread.

NOTES

- *If you are using a dark pan, lower the temperature to 375° or watch closely from 12 minutes onwards.