

TASTE WITHOUT WASTE

Coconut, Almond, Dark Chocolate Scones

Makes about 12.

Ingredients

1 cup plain flour
2 cups wholemeal flour
2 tbsp sugar
3 tsp baking powder
½ tsp bi-carbonated of soda
½ tsp salt
170g unsalted butter, chilled & cut into small cubes
1 egg
¾ cup plus 2 tbsp buttermilk
1/3 cup shredded coconut
1/3 cup almonds, chopped (or used slivered/flaked)
½ cup dark chocolate chips
Milk & white sugar for topping

Method

Preheat oven to 200C. Spread out coconut and almonds on a baking tray and toast in the oven for about five minutes or until golden brown. Check regularly – they burn easily! Remove and set aside. Increase oven temperature to 220C. Line two baking trays with baking paper.

In a large bowl sift together the flours, baking powder, bi-carb and salt. Stir through the sugar.

Use your fingertips to quickly rub the butter into the flour mixture. You'll end up with some bits the size of peanuts, and some smaller. That's fine. Place in the fridge whilst you whisk together the egg and buttermilk.

Stir the toasted coconut, almonds and choc chips through the flour/butter mixture. Create a well in the centre and pour in the butter/egg mixture in one go. Use a fork to combine and form a rough mixture (it won't be 'flexible' like some scone doughs).

Lightly flour a surface and shape the mixture into a circular 'patty' about 3cm thick. Use a 7cm (or similar) cutter to cut out the scones. If the cutter starts to stick to the dough, sprinkle a little flour over it. Place on baking trays, about 2cm apart. Gently press any leftover mixture back into a circle, to cut out as many as possible (I usually end up shaping the last few left overs into a scone by hand).

Brush the scones with a little milk and sprinkle with sugar (as much or as little as you like).

Bake for approximately 15 minutes or until well risen, golden brown and cooked through (test with a skewer).

Transfer to a wire rack. Best served warm with butter, and berry jam, if you like.

*Note these scones will only keep for about a day in an airtight container, so I recommend freezing any leftovers. Just pop in the oven or microwave (on a very low setting) for a few minutes to defrost.

Source: Slightly adapted from [Joy The Baker](#).

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