

Almond Are Joyful Scones

These indulgent scones are inspired by the classic candy bar, featuring chocolate chips, shredded coconut, slivered almonds, and a unique tea blend.

2 C all-purpose flour	1 egg
1/4 C granulated sugar	1 t vanilla extract
1 T baking powder	1/2 C chocolate chips
1/2 t salt	1/2 C shredded coconut
1/2 C unsalted butter, cold and cubed	1/4 C slivered almonds
1/2 C heavy cream	1 T Almonds are Joyful tea blend

CHOCOLATE DRIZZLE

1/2 C chocolate chips	1 T coconut oil
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PREHEAT YOUR OVEN to 400°F.

PREPARE THE DRY INGREDIENTS: In a large bowl, whisk together the flour, sugar, baking powder, salt, and Almonds are Joyful tea blend.

CUT IN THE BUTTER: Add the cold, cubed butter to the dry ingredients and cut it in until the mixture resembles coarse crumbs.

MIX THE WET INGREDIENTS: In a separate bowl, whisk together the heavy cream, egg, and vanilla extract.

COMBINE WET AND DRY INGREDIENTS: Add the wet ingredients to the dry ingredients and mix until just combined.

FOLD IN THE MIX-INS: Gently fold in the chocolate chips, shredded coconut, and slivered almonds.

SHAPE THE DOUGH: Turn the dough out onto a lightly floured surface and shape it into a circle about 1 inch thick. Cut into 8 wedges and place on a baking sheet lined with parchment paper.

BAKE: Bake for 15-18 minutes, or until golden brown. Let cool on a wire rack.

PREPARE THE CHOCOLATE DRIZZLE:

In a microwave-safe bowl, melt the chocolate chips and coconut oil in 30-second intervals, stirring until smooth. Drizzle over the cooled scones.