



Cherry Almond Scones

Ingredients:

- 1 box **Simple Mills** Pancake & Waffle Mix
- 1/2 tsp baking soda
- 1 -2 Tbsp (to taste) coconut sugar, or granulated sweetener of choice
- 3/4 cup dried cherries, roughly chopped if very large
- 2 large eggs
- 1/2 cup butter, vegan butter or coconut oil, melted and slightly cooled
- 1/2 teaspoon apple cider vinegar
- 1/4 teaspoon almond extract (see note)

Instructions:

1. Preheat the oven to 400°F. Line a cookie sheet with parchment or a nonstick pad and set aside
2. In a large mixing bowl, stir together the pancake and waffle mix, baking soda, sweetener and dried cherries. Set aside
3. In another bowl, whisk together the remaining ingredients (eggs, butter, apple cider vinegar, and extract)
4. Pour the wet mixture into the dry and stir until well combined
5. Use an ice cream scoop to portion the dough into 10 balls of dough and place them in two evenly spaced rows on the prepared cookie sheet
6. Bake for 11-14 minutes, until the tops are lightly golden. Transfer to a rack to cool slightly before serving, or cool completely before storing

Notes:

1. Dried cherries can be really expensive, so feel free to substitute dried cranberries, dates (chopped) or another dried fruit instead.
2. If almond is not your thing, you can replace the almond extract with vanilla extract, which will be much more subtle and mostly serve to enhance the other flavors.
3. Store leftovers in an airtight container at room temperature for up to 5 days, or in the freezer for up to 3 months. Note that the texture is best on the first day.

You can find more amazing recipes by Nora on her blog, [A Clean Bake](#).