

Recipe for: SPINACH CHOCOLATE CHIP SCONES

INGREDIENTS

- 3 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup coconut oil
- 4-5 cups spinach
- 1/3 cup maple syrup
- 1 egg
- 1 cup greek yogurt
- 1/4 cup milk
- 1/2 cup chocolate chips

DIRECTIONS

1. Preheat oven to 375 °F.
2. Line a baking sheet and set aside.
3. Add flour, baking powder and salt to a large mixing bowl and combine.
4. Add coconut oil to flour mixture and use fingers to combine.
5. In a blender, combine spinach and maple syrup. Pulse until pureed. Set aside.
6. Add the egg to a medium size mixing bowl and whisk.
7. Add spinach puree, greek yogurt and milk to egg and stir to combine.
8. Add wet ingredients to flour mixture and use a spatula to combine. Once dough starts to form, use your hands to knead until dough is smooth.
9. Fold in chocolate chips until well combined.
10. Use your hands to tear pieces of dough and place pieces on lined baking sheet. Will make 10-12 scones.
11. Bake in the oven for 20-25 minutes. Remove from the oven and allow to cool for about 5 minutes then enjoy!

