

Death By Chocolate Scones (Grain-Free/Dairy-Free)

PREP TIME: 15 MIN | COOK TIME: 28 MIN | SERVES: 8

INGREDIENTS

120 grams almond flour
90 grams tapioca flour
30 grams cocoa powder
15 grams black cocoa powder
50 grams sugar
1.5 tsp baking powder
1 tsp xanthan gum
130 grams dairy-free butter
1 egg, plus 1 egg yolk
1 tsp vanilla
65 grams chocolate chips
100 grams marshmallows

INSTRUCTIONS

- 1) Preheat the oven to 325. To make the dough, add all the dry ingredients to a large bowl and mix well.
- 3) Add in the butter and using a fork or pastry blender, work in the butter until it has broken down to pea size.
- 4) In a separate small bowl, gently whisk the egg, egg yolk and vanilla. Add the eggs to the dry ingredients and mix well. The dough should be holding together at this point.
- 5) Lastly, add in the chocolate chips and mix until evenly dispersed.
- 6) Line a cookie sheet with parchment paper and sprinkle it with tapioca starch. Pour out the dough onto the cookie sheet, and sprinkle with a bit more tapioca flour on top. Pat the dough into a circle, about 7-8 inch round. It doesn't have to be perfect, but you want the dough on the thicker so that they have a beautiful rise to them.
- 7) With a very sharp knife, cut a "plus sign" into the dough, creating 4 sections. Now, cut each section into 2 triangles. Think of cutting a "plus sign" then an "X" into the dough. Do not move the individual scones at this point. Since these are grain-free, the dough is too fragile for moving.
- 8) Place in the oven and bake for 20-22 min.
- 9) The scones are not quite finished baking yet. At this point, remove the scones from the oven, and very carefully take a knife and run it down the cuts you previously made. Gently separate the scones away from one another, then bake for another 6-8 minutes.
- 10) Add the marshmallows to a microwave safe bowl. Melt the marshmallows in about 10 second intervals and stir in-between. Melt the marshmallows until just melted and have become a smooth texture.
- 11) Dip your hands in the marshmallow and place a small dollop of the marshmallow in-between your hands. By pulling your hands away from each other, stretch the marshmallows until they become thin and web-like, then pull the marshmallow "web" over top of the scones. Repeat stretching small dollops of the warmed marshmallows over the scones until you have created the cobweb design you are happy with!

NoCoast Kitchen