



# Paleo Ginger Scones

Paleo ginger scones are the perfect special occasion breakfast since they look and taste fancy but take almost no time at all to make! Recipe and Photo created by [A Clean Bake](#).

**Yield:** 6 scones

## Ingredients

- 2 cups [Pamela's Nut Flour Blend](#)
- ¼ cup tapioca flour
- ¼ cup granulated stevia (I use Natvia)
- 2 teaspoons baking powder
- 1/4 teaspoon fine sea salt
- 3 Tablespoons butter or coconut oil, melted and slightly cooled
- 1 large egg, beaten
- ¼ cup + 2 Tablespoons full fat (canned) coconut milk
- ½ cup diced dried ginger, plus more for garnish (optional)
- Ingredients for the glaze
- ¾ cup powdered sugar
- 1 Tablespoon milk of choice

## Directions

Preheat the oven to 350F. Cover a large baking sheet with parchment or a nonstick pad and set aside.

Top a large cutting board with a piece of wax paper and set aside.

In a large mixing bowl, whisk together the nut flour blend, tapioca flour, stevia, baking powder and salt and set aside.

In a small bowl, whisk together the slightly cooled butter or oil, the egg and the coconut milk. Add the wet (egg/butter or oil/coconut milk) ingredient mixture to the dry (flours) mixture and mix until just combined.

Fold in the chopped ginger, then gather the dough into a ball and transfer to the wax paper-covered cutting board. Top with another piece of wax paper and roll (or press, using the heel of your hand) into a disc about 1" tall and 7-8" wide. Use your fingertips to smooth the edges by pinching together any cracks on the edges of the disc.

Using a sharp knife to cut the disk in half, then cut each half into 3 triangles.

Transfer each scone to the prepared baking sheet and press a few more pieces of chopped ginger into the tops of each.

Bake for about 20 minutes until the edges are golden.

Remove the pan from the oven but leave the scones on the pan; they will firm up as they cool. When the scones are completely cooled, whisk together the powdered sugar and milk to make the glaze. Use a tablespoon or pastry bag to drizzle the glaze over the scones and immediately

put the tray in the fridge so that the glaze firms up before it slides off the scones!

Notes:

You can use candied or uncandied ginger. If you use uncandied, or do not plan to glaze your scones, you may want to add another Tablespoon or two of granulated stevia to the dough. You can taste and decide.

After you fold in the ginger, the batter might look crumbly but should hold together when you press it into a ball.

If you're not going to serve these immediately, you can store them in an airtight container at room temperature for up to 3 days, or in the freezer for up to 3 months.

Recipe loosely adapted from Primal Palate

Yield: 6 scones. You could also divide the batter into two discs if you'd like to make 12 mini scones instead.