



Mini White Chocolate Almond Scones

Little treats are perfect as a quick snack or at teatime

- 1/2 cup almond flour
- 2 cups and 2 Tablespoons all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 1/2 cup cold unsalted butter, fine chopped
- 3 Tablespoons crushed white chocolate
- 1/3 cup unsweetened almond milk
- 2 Tablespoons plain yogurt
- 1 large egg
- 1/2 Tablespoon almond extract

Lemon Almond Glaze:

1 cup confectioners' sugar
1-1/2 teaspoon almond extract
2 teaspoons lemon juice
1/2 teaspoon water or as needed
1/3 to 1/2 cup sliced toasted almonds

Preheat oven to 350 degrees F. Spray mini scone pan with nonstick baking spray; turn upside down on paper towel.

Prepare Dry Ingredients: In a mixing bowl, combine almond flour, all-purpose flour, baking powder, baking soda, salt, and sugar; add the butter; mix until butter forms fine crumbs. Stir in crushed white chocolate.

Add Liquid Ingredients: In a medium sized bowl, whisk almond milk, yogurt, egg, and almond extract. Add to the dry ingredients, mixing only until the dough forms. Do not overmix.

If the dough is too sticky, lightly toss the dough on pastry sheet with 1 Tablespoon flour. Using about 3 Tablespoons dough for each scone, form into 16 equal balls. Lightly flatten each ball with the palm of your hand; fit into mini scone form in pan.

Bake in 350-degree F. oven for 25 to 30 minutes or light brown. Turn scones out from pan onto cooling rack. Let cool before glazing.

Prepare Lemon Almond Glaze: In a medium size bowl, stir sifted confectioners' sugar, almond extract, lemon juice, and water; mix until glaze consistency forms. Drizzle over cooled scones; top with toasted sliced almonds. Yield: 16 mini scones

Cook's Note: This recipe is designed to use a 16 mini scone pan, but it can also be used to made by placing on parchment paper sheet; shape into round disk about 1 inch high; cut dough partially into wedges but do not separate. The size of scones will depend on the size of the round disk.

About the Recipe: These little treats are the perfect size to serve at teatime or a quick coffee break. They have a uniform appearance and are easy to make. The scones are packed with rich almond flavor both inside and out, and a perfect companion for that cup of coffee or tea. We like the

light lemon glaze, which adds a touch of sweetness along with the crunch of sliced toasted almonds.