



BLACKBERRY WALNUT SCONES

YIELDS: 8 SCONES

Scones are a great portable treat that can easily be packed inside a lunch bag or picnic hamper. Keep decorations simple (a sprinkle or dusting of sugar) or make them fancy (glorious glazes, chopped nuts and edible flowers) for those more refined alfresco adventures. Here we have combined three of our favourite flours Einkorn, Spelt & Almond Flour for a delectable tasty treat.



Ingredients

- 130g non-dairy yogurt
- 45g oat milk
- 30g lemon juice
- 10g vanilla extract or seeds from 1 vanilla bean
- 150g Anita's Organic Einkorn Flour
- 150g Anita's Organic All Purpose White Spelt Flour or All Purpose White Flour
- 60g Almond Flour (not almond meal)
- 16g baking powder
- 3g salt
- 5g freshly grated nutmeg
- 80g cane sugar
- 115g Vegan/ non-dairy butter
- 200g fresh blackberries
- 100g walnuts, chopped

Instructions

1. Preheat the oven to 400F and line a baking sheet with parchment paper.
2. In a small bowl or jug mix together the yogurt, milk, lemon juice and vanilla extract. Set aside.
3. In a large bowl combine the flours, baking powder, salt, nutmeg and sugar.
4. Cut the non dairy butter into small pieces and add to the flour mixture. With clean hands, use your fingertips (or a pastry cutter) to work/rub the butter into the flour mixture until the mixture is the consistency of wet sand.
5. Add the blackberries and chopped walnuts to the dry mixture and mix. Then drizzle the milk/yogurt mixture over the dry ingredients. Mix together with a spatula until the mixture is a 'shaggy dough' and then use your hands to form the dough into a loose ball.
6. Lightly flour your work surface and place the dough onto it. Press or roll the dough into a 6 inch round. Cut the dough into 8 triangles or use a round fluted cookie cutter if you prefer.
7. Place the scones on the lined baking sheet. Brush the tops with more oat milk and sprinkle with a little sugar. Bake in the oven for 18 to 20 minutes until lightly golden on the edges.
8. Remove from the oven and allow to cool on the sheet for 10 minutes before transferring to a wire rack to cool further.
9. Serve slightly warm with a skiff of vegan butter. Or allow to cool fully, drizzle with a lemon or vanilla glaze and top with chopped walnuts and a dusting of icing sugar.

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