

Sundogs Wild Blueberry Scones

Ingredients

- 2 C all-purpose flour
- ½ C sugar
- 2 t baking powder
- ¾ t salt
- 7 oz. Coconut milk (not low fat) + 1 oz. soy milk
- 1 tsp vanilla extract
- ⅔ C wild blueberries or ⅓ C dried wild blueberries
- Coarse (turbinado) sugar for sprinkling

Directions

Adjust oven rack to middle position. Line a baking sheet with parchment paper.

In a large bowl, whisk flour, sugar, baking powder, and salt.

Add blueberries and toss to coat, breaking up any clumps..

In a small bowl or 2 C glass measuring cup, combine the liquids.

Using a fork, stir the wet into the dry just until dough comes together.

Using a measuring scoop, divide the dough into 10 parts, placing 5 on each tray. Place in the freezer while the oven is preheated to 425 °F.

Brush tops w/ a little coconut milk or creamer, sprinkle with coarse sugar.

Bake for 15-20 minutes until lightly browned, cool for 5 minutes.

Yield: 10 (round) scones