

Blueberry Scones

BabyCakes NYC

A huge seller at their Lower East Side bakery, these scones are chock-full of blueberries and a wonderful breakfast treat.

Makes 10 scones

2 cups spelt flour

1 tablespoon baking powder

1 teaspoon salt

1/3 cup cold pressed oil

1/3 cup plus 1/4 cup (for brushing) agave nectar

1/4 cup cold water

1 tablespoon vanilla

1/2 cup fresh or frozen blueberries

1. Preheat oven to 375 degrees. Line a



cookie sheet with parchment paper or a thin layer of oil.

2. Place flour, baking powder and salt in a bowl and mix. Add oil, 1/3 cup agave nectar, water and vanilla and mix for 30 seconds. Gently fold in blueberries.

3. Drop large spoonfuls of dough onto cookie sheet and bake for 8 minutes. Remove from oven and brush with agave nectar. Continue to bake for an additional 2 to 4 minutes or until lightly golden.