



Paleo Herb Scones Recipe

The Ingredients:

- **2 cups of Almond Flour**
- **1/4 cup of fresh Parsley**
- **1 tablespoon of fresh Thyme**
- **1 tablespoon of fresh Rosemary**
- **1 tablespoon of fresh Sage**
- **1 teaspoon of Baking Soda/Powder**
- **1 teaspoon on Sea salt**
- **2 Large Eggs**

Instructions:

- 1.) Take Herbs and do a rough chop or put in mixer at a chop or shred setting.
- 2.) Mix dry ingredients in a bowl- Almond Flour, Sea salt and Baking Soda/Powder.
- 3.) Add Herbs to Dry Ingredients.
- 4.) Mix Eggs in separate bowl and add to Dry Ingredients.
- 5.) Mix until incorporated and is a dough like consistency.
- 6.) The consistency of the dough does not allow either a drop or for rolling into small ball shape. Roll into a medium ball then flatten slightly to shape, just don't over work the dough, if it's too sticky, its overworked.
- 7.) Bake at 350° F degrees on an oiled or parchment paper sheet pan.
- 8.) It should take between 15-20 mins to bake to a golden brown on the bottom.
- 9.) Brush on some coconut oil or grass-fed butter to your taste.

ENJOY!

