Healthy Living Program's Recipe Corner

~ eat light, eat clean, eat well! ~



Clean Eating Recipe of the Month

Paleo Blueberry Scones

(Makes 8 scones)

Ingredients

- 1 ½ cups Cashews (or 1 1/3 cups ground)
- ¼ cup Arrowroot
- Pinch of Salt
- 1 teaspoon Baking Powder
- 1 cup Fresh Blueberries
- ¼ cup Extra Virgin Coconut Oil
- 3 tablespoons Maple Syrup
- 2 teaspoons Vanilla Extract
- 1 Egg

Instructions

- 1. Preheat oven to 350 degrees F & line a 9 inch metal pan with parchment paper.
- 2. Blend the cashews in a food processor until powdered.
- 3. Whisk all the dry ingredients together then stir in the blueberries.
- 4. Whisk the wet ingredients together then stir into the dry.
- 5. Pour into the baking pan and bake at 350 F for 30 minutes.
- 6. Let cool for at least 10 minutes, slice, and enjoy!

Nutritional Information (per serving)

Calories...110 Protein...2 g

Carbohydrate...28 q

Fat...4.5 q



