

## **Almond Flour Chocolate Chip Scone**

### **Ingredients**

2 cups blanched almond flour

3/4 tsp baking soda

1 cup chocolate chunks or chocolate chip mini morsels (I use the Enjoy Life brand)

1 tsp vanilla extract

2 tsp Dark Chocolate Balsamic Vinegar

1 egg

¼ cup honey

### **Instructions**

1. In a large bowl, combine almond flour and baking soda
2. In a small bowl, combine egg and honey, vanilla extract and Dark Chocolate Balsamic
3. Mix wet ingredients into dry, thoroughly
4. Transfer to parchment paper or silpat lined baking sheet
5. Form dough into a circle that is about ½-inch in thickness (use plastic wrap to mold the dough into a ball to prevent sticking)
6. Cut dough like a pizza, into 8 slices
7. Bake at 350°F for 10-15 minutes
8. Serve