Dairy free Lemon Scones

Ingredients

- 2 cups all-purpose flour
- ½ cup sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ cup coconut oil, softened to room temperature
- 2 tablespoons freshly grated lemon zest
- ½ cup refrigerated unsweetened coconut milk

For the topping:

- 1 tablespoon refrigerated unsweetened coconut milk
- 1 tablespoon coarse sugar

Instructions

1. Preheat your oven to 375°F (190°C).
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. Cut in the coconut oil with a pastry cutter or fork until the mixture looks like coarse crumbs.
4. Stir in the coconut milk and lemon zest just until the dough comes together—avoid overmixing.
5. Turn the dough out onto a lightly floured surface and gently knead it until it holds together when pressed.
6. Pat the dough into a 7-inch circle and cut it into 8 equal wedges.
7. Arrange the wedges on a greased baking sheet. Brush the tops with coconut milk and sprinkle with coarse sugar.
8. Bake for 15 to 20 minutes, until golden brown. Serve warm for the best flavor.