



GF cheese scones

Ingredients

- 2 cups almond flour
- 1.5 cups shredded strong cheddar cheese
- 2 large eggs
- 2 tablespoons diced butter
- 1 teaspoon salt
- Sesame seeds for sprinkling

Method

- preheat oven to 375 F.
- Make Dough: Stir almond flour and salt in large mixing bowl until well-mixed. Add cheese, eggs, and butter to bowl, stirring for a minute until well-mixed.
- Evenly divide dough into 8 mounds or triangles on lined baking sheet, spaced 1 to 2 inches apart. Brush the top of the scones with a little egg and sprinkle liberally with sesame seeds.
- Bake until golden on top - 25-35 mins. Cool and slather with salted butter.

These scones freeze well. Defrost on the counter top or in the microwave.