

# Gluten-free and Dairy-Free Chocolate Orange Scones



by: **The Cozy Den**

## *Ingredients*

- 1 cup of gluten-free old-fashioned rolled oats
- 1 cup of gluten-free oat flour (pulse old-fashioned rolled oats in a food processor or blender until you are happy with the consistency)
- 1/3 cup of sugar
- 2 ½ teaspoons of baking powder
- 1/2 teaspoon allspice
- 1/3 cup of cold coconut oil
- zest of 1 orange
- 1 large egg
- 2 tablespoons of almond milk (or non-dairy milk of your choice)
- 1/4 cup of gluten-free, dairy-free chocolate chips (I prefer Enjoy Life brand)

## *Glaze ingredients*

- 2 cups confectioners sugar
- zest of 1 orange
- 2-4 tablespoons of orange juice

## Directions

1. Preheat oven to 425 degrees F. Line cookie sheet with parchment paper.
2. In a large bowl, combine oats, oat flour, sugar, baking powder, and allspice with a whisk.
3. Cut in cold coconut oil with a pastry cutter or forks until fine.
4. In a small bowl, whisk together orange zest, egg, and almond milk.
5. Gently incorporate wet ingredients into dry ingredients just until a dough forms. Mix in chocolate chips.
6. Place dough onto prepared cookie sheet. Pat down into a rectangle about 1/2 inch thick. Using a long knife, cut into 8 pieces and gently separate.
7. Bake at 425 degrees F for 15-18 minutes.
8. While scones are baking, combine zest of 1 orange and confectioner's sugar, adding orange juice 1 tablespoon at a time until it is your desired thickness.
9. Allow scones to cool slightly, then add the glaze. Enjoy!