

# Banana Scones (vegan)

Submitted by Lori Goldmann, adapted from recipe found at [omnomally.com](http://omnomally.com)



3 cups all purpose flour  
1 Tbsp baking powder  
½ cup coconut oil (solid)  
½ cup sugar  
2 very ripe bananas, mashed  
1 tsp vanilla  
2 tsp ground flax seed or linseed  
Glaze:  
1 cup powdered sugar  
1 Tbsp + 1 tsp almond milk

Preheat oven to 400°. In medium bowl stir together banana coconut oil, sugar and vanilla. Add flour, baking powder and flax or linseed meal. Stir with a wooden spoon just until a dough forms. Turn onto heavily floured surface and knead a few times until dough comes together.

Cut dough in half and form each half into a circle 1" thick. With floured knife, cut each circle into 8 wedges. Place on parchment-lined cookie sheet and immediately bake for 7-10 minutes or until scones are set and just begin to turn golden on edges. Move to cooling rack.

For Glaze: Stir together powdered sugar and almond milk, whipping with a fork until smooth. Drizzle over cooled scones.

