

# RAW CHOCOLATE CHIP SCONES

*Makes 8 servings*



*Soak time: 8-12 hours*

*Prep time: 10 minutes*

*Drying time: 7-8 hours*

*Equipment: Food processor and dehydrator*

When these little delights come straight out of the dehydrator they taste just like fresh baked chocolate chip cookies. Absolute heaven. Hint: put them in the dehydrator before you go to bed so you have warm scones in the morning!

## INGREDIENTS

2 cups soaked oat groats (1 1/4 cups dry) , soaked 8-12 hours or overnight

3/4 cup soft medjool dates

1/2 cup unsweetened dessicated coconut

1/2 cup chocolate chips\*

pinch of salt (optional)

\*chop a raw chocolate bar into small chips (Fine & Raw is a good one) or use store bought organic chocolate chips. My favorite is Sunspire brand.

Place well drained oats into the food processor and process until oats break down and begin to stick. Scrape down sides with a spatula if needed.

Add dates, coconut and salt and process until mixture balls up into a dough.

Transfer to a mixing bowl and add in chocolate chips by hand. I suggest wearing disposable gloves for this so the chocolate chips don't melt.

Place mixture in the center of a non stick surface and press dough into a 3/4" to 1" high round shape. A rolling pin is helpful for this.

Cut round into 8 wedges and separate pieces on a mesh dehydrator tray.

Dehydrate at 110 degrees for 7-8 hours. If you like a moist scone, remove after 7 hours. If you like it chewier, keep them in for 8 or more hours.

Delicious served warmed.

Will keep for 5-7 days in an airtight container in the refrigerator or one month in the freezer.

<http://veggiegrettie.com/2011/09/10/choc-chip-scones-raw-vegan/>