



Dantes
FINE FOODS

61-63 Duke Street,
Cambridge 3434

Ph: 07 827 3354

W: www.dantesfinefoods.co.nz

E: vicki@dantesfinefoods.co.nz



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RAGLAN COCONUT YOGHURT SCONES

Ingredients:

3 cups **Ceres Organics Wholemeal Spelt Flour**
3 tsps baking powder
4 large tablespoons of **Raglan Coconut Yoghurt**
1 grated carrot
½ a cup of water
Generous handful of **Ceres Organics Pumpkin Seeds**
Fresh Rosemary, chopped

Method:

Combine ingredients, adding more water if needed to get the mixture to a nice, kneadable texture. Knead it all through until there are no lumps. Form into scone shapes on a lined baking tray. Top each scone with a sprig of rosemary.

Bake in the oven on 200C for approximately 15 minutes, or until a fork comes out clean.

Serve warm with any **nut spread** and a sprinkle of sea salt.

DID YOU KNOW??

We stock Raglan Coconut Yoghurt?

This is a delicious dairy free yoghurt alternative that contains millions of probiotics – acidophilus and bifidobacterium.

Try serving Raglan Coconut Yogurt with your favourite breakfast cereal, fruit and with desserts!

OR

Delicious added to a curry, smoothies, cheesecake and incorporated into icings on cakes.