



# Keto Raspberry Scones

These scones are absolutely delicious!

This simple Raspberry Cheesecake Scone recipe just takes a few minutes to prep - and you'd never know it's Keto! Eat it for breakfast, an afternoon snack, and even enjoy with your Keto coffee. Your Keto, Low Carb, or even carb-averse family and friends will love it! Mix it up with any berry that is in season!

## Recipe:

Mix together:

1 ¼ C Almond Flour

⅓ C Coconut Flour

¼ C Keto Sweetener

¼ tsp Salt

½ tsp Baking Powder

Then add:

¼ C Almond Milk

¼ C Heavy Cream

2 T Butter, softened

1 tsp Vanilla

1 Egg

Fold in:

½ C Raspberries

1 oz Cream Cheese



Mix all the dry ingredients, then mix in the wet ingredients, fold in raspberries. Roll into a large ball, then pat into a pie shape. Cut into small scone pieces.

Bake at 350 for 18-22 minutes!

## The Keto Dad Tips and Tricks:

- Use any berries in season! Just remember, more berries, more carbs.
- Use any Keto sweetener that is 1:1 with cane sugar!
- These freeze great! Cook them, let cool, then put in the freezer. We reheat them for 20 seconds in the microwave, then on Warm in the oven!

Makes 8 pieces, macros per piece:

Calories: 185, Fat: 15, Carbs: 8g, Fiber: 4g, (Net Carbs 4) Protein 6g

**SimpleFunKeto.com**

Facebook: The Keto Dad Instagram: @theketodadlife YouTube: The Keto Dad