



One of my favorite breakfast dishes, drop scones, but without dairy. I was pleasantly surprised that the drop scones tasted just as good, if not better. Plus, they smelt really great because of the coconut cream. #musttry

Ingredients

1 cup of all purpose flour

1 small egg

3 tablespoons of sugar

1/2 a teaspoon of ground nutmeg

100ml of coconut cream

Method

Whisk your egg and your sugar together until you they become pale yellow. To this add your flour and nutmeg and slowly fold this in to the egg mixture. Pour in your coconut cream bit by bit until you get a sticky but very viscous consistency.

Heat your oil and put in your dough.

Once one side is golden brown turn it over and allow the other side to cook too. After they are done remove from heat, allow them to drain on a paper towel then serve.



SERVE WITH: Any Juice, warm milk, hot tea or hot coffee.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/nutmeg-coconut-cream-dropscones/>