

# Salted Dark Chocolate Chunk Scones

with optional Orange Zest

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These scones hit all the right notes: bittersweet chocolate, crumbly texture, and a hint of bright orange flavor and smell (that intensifies each day). Try them with and without the optional icing to see what you prefer sweetness wise. They're the right amount of "sweet" without icing and a bonafide dessert with icing. The orange zest is optional in this recipe but completely delicious, so it's recommended. This recipe also includes a special full-length video class with GFCS Founder, [Heather Crosby](#).

**Prep Time:** 10 minutes **Cook Time:** 20 minutes **Servings:** 8 scones

## Ingredients:

### *Fold Ins*

- **110 grams coconut oil** (½ cup + 1¼ teaspoon)
- **150 grams dark chocolate bar** chopped into bite-sized chunks
- **1 medium orange** navel, Valencia, cara cara, or blood orange (optional)

### *Wet Ingredients*

- **120 grams coconut milk** full-fat canned (½ cup + 1 tablespoon + ½ teaspoon)
- **90 grams honey** (¼ cup + ¾ teaspoon)
- **9 grams vanilla extract** (1½ teaspoons)

### *Dry Ingredients*

- **130 grams sorghum flour** (1 cup + 1 tablespoon + 1 teaspoon)
- **70 grams millet flour** (½ cup + 1 tablespoon + 1 teaspoon)

## Steps:

1. You want to start with cold, solid coconut oil. If it's liquid or somewhat warm, firm it up by measuring it out onto a sheet of parchment paper and place it in the freezer for 5–10 minutes to get very cold and solid. The parchment paper makes it easy to release the oil into the mixing bowl without it sticking. Save this paper for another use.  
Also, you can place the orange and chocolate into the freezer for about 10 minutes to chill—this will help keep the dough cold as you work.
2. Preheat the oven to 400°F (200°C) and move the baking rack to the center of the oven. Now, line a baking sheet with unbleached parchment paper and set aside.
3. Zest the orange if using, and reserve 1 teaspoon's worth for icing if you'll be making the icing. The majority of the zest will go in the dough. Also, using a sharp Chef's knife, chop the chocolate bar into ¼"-ish pieces. Transfer to the freezer if you like (and if you live in a warm climate) to keep it cold while you prepare the other ingredients.
4. In a medium bowl, whisk together the wet ingredients until uniform. Set it aside, or transfer to the fridge to chill while you prepare other ingredients.
5. In a large bowl, whisk together the dry ingredients until uniform.
6. Now, add the chilled coconut oil to the dry ingredients and use a pastry cutter and/or fork to cut the oil into the flour over and over until the largest pieces of oil are no larger than peas. We want pieces of oil in the dough so when it bakes, the oil will melt away and create pockets of lightness and flakiness in the dough. Don't use your hands to mix this dough—the warmth from them can warm the oil. Minimizing warmth is also why you can chill the orange and chocolate—so they keep the oil cold when we mix them in.
7. Now, fold the chocolate and orange zest (if using) into the dry mixture until uniformly distributed and coated with flour mix.

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*Recipe continued...*

- **35 grams brown rice flour** (¼ cup), plus more for dusting
- **30 grams blanched almond flour** (¼ cup + ¾ teaspoon)
- **30 grams arrowroot flour/starch** (¼ cup)
- **5 grams ground psyllium husk** (1¾ teaspoon)
- **5 grams sea salt** fine-ground (¾ teaspoon)
- **3 grams baking powder** (1 teaspoon)

*Icing & Toppings  
(optional)*

- **56 grams powdered sugar** (½ cup)
- **15 grams non-dairy milk** (1 tablespoon)
- **1 teaspoon orange zest** (optional)

8. Pour the wet-ingredient mixture into the dry-ingredient mixture and use the silicone spatula to get every last drop out of the bowl. Then, gently combine until the dough is crumbly and holding together—if you press it with the spatula it will hold. You want to maintain the crumbliness, so don't overwork the dough or warm it up.
9. Now, lightly dust a work surface with brown rice flour and use your silicone spatula to transfer the dough onto the dusted surface. It's ok if it breaks apart as long as you can press it back together. If it's too crumbly, see our Baking Tips to adjust. Pat the dough gently into a round about ¾" deep and roughly 8" diameter (shown here). You can also use the parchment paper from chilling the oil, or the parchment you lined the baking sheet with, between a rolling pin and the dough to make rolling easy and mess-free.
10. Using a sharp Chef's knife, slice the round (like a pizza) into 8 triangular pieces. Use the knife or a bench scraper to help you release and transfer each triangle carefully to the prepared baking sheet.
11. Bake the scones for 17–20 minutes, or until they're slightly puffed up and edges are lightly browned. Allow them to cool on the baking sheet for 2 minutes, then transfer to a cooling rack to finish cooling completely.
12. While the scones cool, if using, make an icing by whisking all Icing ingredients together until completely uniform and smooth. Place the used parchment paper under the cooling rack and then drizzle or paint the tops of the scones with icing—the parchment catches extra drippings and helps with easy clean up. Enjoy right away or allow scones to cool a bit more so the icing hardens.

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