

Banana Scones

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These Banana Scones are easy 3-ingredient vegan banana bread scones. They are easy to make in less than 30 minutes, oil-free, and easy to customize by adding nuts, maple glaze, or chocolate chips.

You can find the full recipe, including tips, step-by-step photos, video, storage instructions, detailed allergy swaps, FAQ, and save at:

<https://www.theconsciousplantkitchen.com/banana-scones/> or scan the QR code here →



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Prep Time
10 mins

Cook Time
15 mins

Total Time
25 mins

Servings: 8 scones Calories: 248.2kcal Author: Carine Claudepierre

Ingredients

- 3 ½ cups Self-Rising Flour + 1/4 cup to work the dough
- 1 ⅓ cup Mashed Banana a bit less than 3 large bananas
- ⅔ cup Vanilla Plant-Based Yogurt + a bit more to brush on top of the scones

Optional

- ½ cup Dairy-Free Dark Chocolate Chips or chopped pecans, walnuts
- 1 teaspoon Cinnamon
- ¼ cup Unrefined Sugar

Instructions

1. Preheat the oven to 390°F (200°C). Line a large baking sheet with parchment paper and slightly oil with cooking oil spray. Set aside.
2. In a large mixing bowl, add the banana and mash with a fork, or use the paddle attachment of a stand mixer.
3. Pack the mashed bananas in a measuring cup to measure 1 cup + 1/3 cup of mashed bananas.
4. Return the mashed banana to the mixing bowl, and add in yogurt and self-rising flour. If you pick some of the optional ingredients, add cinnamon and sugar now.
5. Stir with a spoon at first, then flour your hands to knead the dough - or use the stand mixer's paddle attachment. The dough is sticky and crumbly. You need to squeeze and knead to form a dough. The dough will be rough, imperfect, and not smooth, and that's normal.
6. If used, fold in chocolate chips or nuts now.
7. Clean your hands if they are too messy, and lightly oil your hands with olive oil to prevent the dough from sticking to your fingers. I also oil the cookie cutter so it doesn't stick to the dough when I cut the scones.
8. Sprinkle 2 tablespoons of flour on the work surface, and place the dough on it, sprinkle a bit more flour on top and using your hands, or a roller pin, press and flatten into a 0.8-inch thickness (2cm).
9. Use the cookie cutter (5 cm) to press and cut out pieces of dough.
10. Place the cut-out scones on the prepared baking sheet, leaving a thumb space between each. They expand a bit in the



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14. Cool down on a cooling rack.

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