



Nutrition Information Per Serving:

Calories: 559
Protein: 14 g
Carbohydrates: 76 g
Fat: 23 g
Fiber: 3 g

PREP TIME 15 mins	COOK TIME 25 mins	TOTAL TIME 40 mins	RECIPE MAKES 8 servings
---	---	--	---

These scones are a combination of blueberry muffins and banana bread with a hint of coconut. How can you go wrong?!

"Bonus, by using Muuna Blueberry Cottage Cheese, I was upping the protein in this recipe... With my crazy biking goals, I love fueling up on protein as it seems to be the only thing that satiates my hunger for a long time." —[Pass the Sushi](#)

INGREDIENTS

- ½ cup Unsweetened coconut flakes, toasted
- ½ cup Pecans, toasted and chopped
- 3 ½ cups Cake flour
- ½ cup Brown sugar
- 2 Tbsp. Baking powder
- 1 tsp. Baking soda
- 1 tsp. Salt
- 8 Tbsp. Cold butter, cut into ¼-inch cubes
- 2 cups Blueberry Muuna cottage cheese (3 of the 5.3oz single-serve containers)
- 1 tsp. Vanilla extract
- 2 Ripe bananas
- 1 Egg
- 1 Tbsp. Heavy cream

INSTRUCTIONS

- 1) Preheat the oven to 425° F.
- 2) Line a baking sheet with parchment paper.
- 3) In a large bowl, combine the flour, brown sugar, baking powder, baking soda, and salt. Work in the butter with your finger tips, breaking it down into smaller pea sized cubes.
- 4) In another bowl, combine the Blueberry Muuna cottage cheese, vanilla, and bananas. Mix in the egg to combine. Add the toasted coconut and pecans and just combine.
- 5) Working in batches, fold the cottage cheese mixture into the flour.
- 6) Lightly flour the parchment paper and turn the batter out. Knead a few times before forming into a large disk, about 2" thick. Press slight markings for the cut lines with a knife or dough cutter.
- 7) Place into the preheated oven, reduce heat to 375° F and bake for 20 to 25 minutes, until crust is firm and inside is set.
- 8) Remove from the oven, cover with a clean towel and allow to rest a few minutes before slicing and serving.
- 9) Serve warm with fresh whipped cream, blueberry jam, and blueberries.