



## Basic Gluten-Free Scone Recipe\*

\*use all-purpose flour and omit egg if gluten is okay

¾ cup almond flour  
¾ cup Bob's Red Mill 1 to 1 flour  
2 ½ tsp. baking powder  
½ tsp. salt  
3 Tbsp. sugar (I use coconut sugar)  
¾ cup heavy cream, or a bit more  
1 egg

### Variations

Vanilla Scones: add 1 tsp. vanilla extract to wet ingredients

Cranberry-Orange Scones: add ½ cup dried cranberries and 1 Tbsp. orange zest to the dry ingredients

Cinnamon Scones: add 1 tsp. ground cinnamon and ½ cup cinnamon chips (available at bulk food store)

Chocolate Chip Scones: add ½ cup mini chocolate chips to the dry ingredients

### Instructions:

- Preheat oven to 350 degrees Fahrenheit.
- Mix dry ingredients together in medium bowl.
- Beat egg and mix with cream.
- Stir egg/cream into dry ingredients until mixture is moistened. If mixture is too dry and crumbly, add more cream 1 tsp at a time until the dough forms a ball (do not make it too sticky).
- Turn out on floured board. Turn over several times and shape into a disc (about the diameter of your hand). Cut into 6 or 8 wedges. Place on parchment-covered baking sheet.
- Bake 15 to 20 minutes until lightly browned. Watch for the last several minutes because ovens do vary. Remove from oven and place on cooling rack.