



Featuring Today's Recipe Compliments of:

Jeff Orlik and Black Rock Inn

Gluten Free Scones

Ingredients

2 cups gluten-free flour
1 cup sugar
1 teaspoon salt
2 teaspoon baking powder
½ teaspoon xanthan gum
1 stick of soft butter
1 large egg
Half-n-half
1/3 cup dried wild blueberries
1/3 cup dried cherries
½ cup chopped nuts,
almonds, pecans or walnuts

For gluten-free flour, I use a multi-purpose blend of rice and tapioca.

Pre-heat oven to 350 degrees F.

Sift all dry ingredients together. Cut in butter thoroughly. Add in dried fruits and nuts and mix together.

Crack an egg into a measuring cup and add half-n-half to equal 1 cup. Mix thoroughly. Make a well at the bottom of the dry ingredients and add in the liquid. Mix until all ingredients are incorporated.

Using non-stick scone pans or medium sized muffin pans, put one heaping tablespoon into each slot. This recipe should make approximately 30 scones.

Bake at 350 degrees F for 20 minutes.

