

Lemon Scone Recipe

2 cups Bob's Red Mill gluten-free all-purpose baking mix

3 Tablespoons Honey

2 1/2 teaspoons baking powder

2 teaspoons grated organic lemon peel

1/4 teaspoon sea salt

1/3 cup olive oil

1/3 cup vanilla unsweetened almond milk

Egg replacer for one egg

(Egg replacer alternative: 1 T ground flax seed in small bowl. Add 4 tablespoons water and set aside for 15 minutes to congeal)

*Optional: 1/2 c dried cranberries or other dried fruit

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine flour, honey, baking powder, lemon peel and salt. Stir in olive oil, almond milk and egg replacer.
3. Stir dried fruit (cranberries, optional).
4. Mixture will be pretty dry – this is perfect. Do not add more liquid. In fact, if it's too runny (especially if you use another gluten-free flour blend), add flour so that it is fairly dry, yet moistened.
5. Take ball of dough and kneed on a floured surface, roughly 10 times.
6. Pat into a circle with roughly a half inch to 1 inch of thickness.
7. Optional: drizzle with additional honey.
8. Cut into triangles/wedges.
9. Place individual triangles on a baking silicone sheet and bake 15-20 minutes or until golden brown.
10. Serve while warm, dip or drizzle with honey, agave or lemon fruit spreado .