

Gluten Free Scones



Preparation time

23 minutes



Cooking time

12 minutes



Makes

6

Recipe Description

These gorgeous scones will be great for afternoon tea! Alternatively, adapt with fruit or even cheese for a savoury version of a classic.

Ingredients

225g Glutafin Gluten Free Multipurpose White Mix | Glutafin
1 tbsp gluten free baking powder*
½ tsp xanthan gum
50g butter
25g caster sugar
50g natural yogurt
125ml milk

*Refer to Coeliac UK directory

Finishing

A little extra mix for dusting
A little extra milk for brushing

Additional Equipment

Pastry brush

Method

1. Place the mix, gluten free baking powder and xanthan gum into a large bowl. Rub in the fat until the mixture resembles fine breadcrumbs, stir in the sugar or cheese, if making savoury cheese scones.
2. Add the yogurt and milk to form a soft not sticky dough
3. Turn out on to a surface lightly dusted with mix. Mix and knead gently until smooth
4. Roll out to a thickness of 3 - 3.5cms Cut into rounds using a 6cm cutter.
5. Place on a greased baking sheet, brush top with a little milk.
6. Bake in a pre heated oven at 200°C/180°Fan/Gas Mark 6 until risen and golden brown in colour.
7. Transfer to a cooling tray.
8. Serve warm, split in half and spread with butter (jam and cream also make a lovely topping for these and the fruit scones.)