

easy gluten-free
raspberry lemon scones

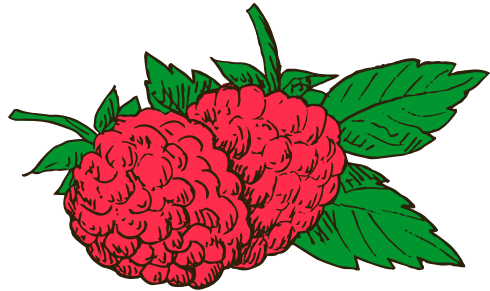
ingredients:

For the scones:

2 cups gluten free flour
8 tablespoons butter
1/4 cup sugar
1 cup frozen raspberries
1 teaspoon baking powder
1 teaspoon baking soda
1 cup cream
lemon zest from one lemon
1/2 teaspoon salt

For the glaze:

1 1/4 cups powdered sugar
Juice from zested lemon
1 teaspoon vanilla



directions:

1. Preheat oven to 400 degrees
2. Cut butter into small cubes and freeze for 5 minutes
3. Combine flour, sugar, baking powder, baking soda and salt in medium bowl
4. Add butter to flour mixture
5. Stir mixture with fork until small clumps form
6. Stir in raspberries
7. Add milk until a dough forms (it should still be crumbly)
8. Form dough into small dough balls and flatten
9. Brush dough balls with milk and sprinkle sugar on top
10. Bake for 15-20 minutes, or until golden brown
11. While scones are baking, combine all glaze ingredients
12. Drizzle glaze over scones. Enjoy!

recipe adaptations:

- Use any milk/almond milk/cream
- Use regular flour
- Substitute your favorite fruit