

gluten-free Orange Cranberry Scones



INGREDIENTS

1½ cups King Arthur multi purpose
flour (gluten-free)
¾ cup almond flour
⅓ cup sugar
1 tablespoon baking powder
¼ teaspoon baking soda
¼ rounded teaspoon sea salt
¼ tsp xanthum gum
5 tablespoons butter (very cold)
1 whole organic orange zested
½ cup organic dried cranberries
¾ cup canned organic Thai
coconut milk (unsweetened)
1 egg
1 tsp vanilla extract
1 tsp orange extract

DIRECTIONS

1. Preheat oven to 425 degrees.
2. In a food processor, combine flours, sugar, baking powder, baking soda, sea salt, and xanthum gum. Mix very well.
3. Add very cold butter and mix into pea sized pieces.
4. Add in the orange zest and dried cranberries.
5. Add wet ingredients to the dry and mix well.
6. On a lightly floured surface, form dough into a wheel shape 1 inch thick and about 6 inches across. Cut wedges like spokes in a wheel, into 8 slices.
7. Place on a baking sheet. Bake for 8 to 10 minutes or until golden brown. Transfer to a cooling rack and enjoy.