

GLUTEN FREE SCONES

Ingredients:

2 1/4 cup Pamela's Baking and Pancake Mix
1 tsp. baking powder
1/3 cup sugar
4 Tbs. butter, cold
1/3 cup 1% milk
1/3 cup whipping cream
1/4 cup raisins
1 egg, extra-large, beaten



Directions:

Preheat oven to 375 degrees. Mix the Pamela's mix, baking powder, and sugar together. Cut in the butter, using a knife and fork, making sure the butter is still cold. It'll form small pea-sized balls. Add milk, cream, and eggs, stirring briskly until all incorporated. Add the raisins.

Drop by large spoonfuls on an ungreased baking sheet. Makes 9 good-sized scones.

Bake for 14-17 minutes, checking at 14 because you DON'T want the bottoms of the scones to burn.

Serve with jam and crème fraiche or your favorite cheese.



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