



Cherry Scones

½ cup snipped dried cherries, dried cranberries or rasins	½ t salt
2 cups GF Flour mix	½ t baking soda
3 T Brown Sugar	¼ cup GFCF Margarine, cut into pieces
1 t xanthum gum	1 t orange peel (or lemon)
2 t baking powder	1 beaten egg yolk
	1 cup dairy free sour cream

In a small bowl pour boiling water over dried cherries to cover. Let stand for 5 min. Drain well

Preheat oven to 400 degrees

In a large bowl combine dry ingredients up to Margarine. Using pastry blender or food processor cut in butter until resembles coarse crumbs. Add drained cherries and orange peel. Toss to coat. Make a well in center and set aside

In small bowl combine beaten egg yolk and sour cream. Add to flour mixture . Using a fork stir until combined

Turn dough on lightly floured surface knead by folding and gently pressing dough until dough is nearly smooth. Pat or lightly roll into a 7 in circle. Cut into 12 wedges.

Place wedges on an ungreased baking sheet or cooking stone. Bake at 400 for 10 to 12 min or until lightly brown. Remove and cool on a wire rack

<http://www.lincolntent.com/GFCF-Bread.html>