

\

GF Scones – Mix

¼ cup GFCF margarine, cut into pieces
1 beaten egg yolk
1 8oz carton 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

Using pastry blender cut margarine into dry ingredients until resembles coarse crumbs. Add drained cherries. 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 1 in apart 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

To prepare mix

Put ingredients in sealed bag. Have fruit in separate bag. Either include instructions inside or staple to the corner. Label bag in case the instructions are separated.

Package

½ cup snipped dried fruit - cherries or rasins etc

Dry ingredients package together

2 cups GF Flour mix

3 T Brown Sugar

1 t xanthum gum

2 t baking powder

½ t salt

½ t baking soda

1 t orange peel (or lemon)

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

or

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