

Gluten Free Blueberry Scones



INGREDIENTS:

- ◆ 2 cups gluten free plain flour
- ◆ 1 tablespoon powder
- ◆ 1/2 tsp. salt
- ◆ 5 Tablespoons butter
- ◆ 2 eggs

METHOD:

Step 1: Preheat oven to 180

Step 2: Combine dry ingredients, and cut in butter until mixture resembles coarse crumbs.

Step 3: In a separate bowl, beat eggs until light and frothy (I beat them for 3-4 minutes). Add dry ingredients. Stir in just enough milk to make a biscuit-like dough.

Step 4: Carefully mix in blueberries. I really didn't want my blueberries smashed and turning my dough purple, but it's kind of hard to avoid when you're using frozen blobs. Fortunately, it still tastes the same.

Step 5: Turn dough onto baking paper, and shape into a thick circle with floured hands.