

Gluten Free Orange Chocolate Chip Scones

Makes: 11-12 scones

Recipe From: Alison Gordon

Ingredients:

280 grams gluten-free all-purpose flour
¼ cup sugar
2 tsp. baking powder
1/8 tsp. salt
1/3 cup chilled butter, cut into cubes
1 egg, beaten
1 tsp. vanilla
½ cup heavy cream + 1 Tbsp.
Zest of orange
1/3 cup mini chocolate chips

Directions:

In a large bowl combine flour, sugar, baking powder, and salt. Add orange zest and whisk well. Cut the butter into the flour mixture with a pastry blender or two knives. The mixture should look like coarse crumbs. Add chocolate chips to flour and butter mixture. In a small bowl, combine beaten egg, whipping cream and vanilla. Add liquid mixture to flour mixture. Stir just until combined. Do not overmix. Knead gently on lightly floured surface 5 or 6 times. Put the circle of dough into a 7 inch disk that is about 1 inch thick. Cut with a glass or biscuit cutter. Place cut scones on parchment paper covered or greased cookie sheet. Brush each scone with additional cream and sprinkle with extra sugar. Bake at 375 degrees for 20 – 25 minutes or until very lightly browned. These may be frozen.