

Ruby Scones

This delightful gluten-free scone recipe is a delicious combination of zesty orange, tart cranberry, and sweet fruity Ruby chocolate

2 ¼ cups flour
or gluten-free Cut Cooking
flour

¼ cup sugar

1 ½ tbsp baking powder

½ tsp baking soda

½ tsp salt

1/3 cup butter

1 tbsp honey

**1 egg plus milk to make
¾ cup**

**½ orange zest, about one
orange**

1 tsp almond extract

1 cup cranberries

2 tbsp milk

¼ cup turbinado sugar

**7 oz chopped Ruby
Couverture**

Preheat oven to 400°F (200°C).

In a large mixing bowl whisk together flour, sugar, baking powder, baking soda and salt.

Add butter, honey, milk, egg, orange zest and almond extract, stir until incorporated.

Stir in cranberries.

On a greased baking sheet, shape dough into two rounds, about 1"-1 1/2" thick.

Cut each round into 6 pieces, separating slightly on the pan.

Brush the tops of the scones with milk and sprinkle with sugar.

Bake for 15 to 17 minutes.

Cool completely before tempering chocolate.

In a double boiler, melt 6 oz of chopped Ruby chocolate on low heat.

When chocolate reaches 110°F (43.3°C), remove from heat and add 1 oz of chopped Ruby chocolate and stir well until it cools the melted chocolate to the desired temperature (about 28.5°C to 30°C).

Note: this process called "tempering".

When chocolate reaches 85°F (about 28.5°C – 30°C), drizzle the tempered Ruby Chocolate over scones and ENJOY!

Thanks to www.cutcooking.com