

GLUTEN FREE SCONES

Ingredients

275g (2 cups) gluten-free all purpose flour

2 tbsp caster sugar

2 tsp baking powder

1/4 tsp baking powder

1/4 tsp salt

30g chilled butter, chopped or grated

125ml (1/2 cup) thickened cream

125ml (1/2 cup) mineral water

Milk, to brush

Granulated sugar for sprinkling

Jam and cream to serve

How - To

Preheat your oven to 200 degrees Celsius (390 F).

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

Using your fingertips, add the chilled butter and rub the butter into the flour mixture until crumbly.

Make a well in the centre of the mixture, and then add the cream and mineral water.

With a butter knife, mix until it just comes together.

Transfer to a work surface, sprinkle a little more flour if required.

Pat down the mix or gently knead once or twice until it just comes together. Be careful not to over knead. Gently pat the mixture until it is about an inch thick. Evenly cut into 9 scones.

Place on a baking tray lined with parchment paper.

Baste with milk, and then sprinkle with sugar.

Bake for 20 minutes or until golden and flakey.

Serve cut in half, and topped generously with jam and cream.