

QUINOA CRANBERRY SCONES

Ingredients

1. 1 cup quinoa flour (grind fresh in Nutrimill)
2. 1 cup spelt flour
3. 1/3 cup maple syrup
4. ½ teaspoon salt
5. ½ cup baking soda
6. 1 ½ cup baking powder
7. ½ cup butter – softened
8. ½ cup buttermilk, plus extra for tops
9. 2 tsp. orange zest for top of scones
10. ½ cup cranberries

Instructions

1. In Bosch mixer with cookie paddles, mix above ingredients until moistened.
2. Place dough on lightly floured board and roll to ¾” thick.
3. Using a 2” round cookie cutter, cut out circles of dough.
4. Place on parchment paper.
5. Brush tops with buttermilk.
6. Preheat oven then bake at 425 for 12-15 minutes or until golden brown.