

Lemon Current Scones

Ingredients:

¼ cup butter
1 tsp. vanilla
1 tsp. fresh lemon zest
½ cup powdered sugar
1 egg
1 ¼ cups Mama's Almond Blend
or Mama's Coconut Blend
½ tsp. xanthan gum
¼ tsp. salt
1 ½ tsp. baking powder
½ tsp. baking soda
½ cup heavy cream
¼ cup - ½ cup currents
Cream for basting
Sugar

Lemon Glaze:

1/2 cup powdered sugar
1 Tbsp. lemon juice

GFM Tip: For a savory flavor add 2 tsp. fresh rosemary. Serve warm.

Directions: Preheat oven to 375°.

Mix together flour, xanthan gum, salt, baking powder, and baking soda. Set aside.

Cream butter, vanilla, zest and powdered sugar. Add in egg and mix on medium speed to combine. Scrape down sides of bowl. Pour in half of flour mixture. With mixer running on low speed pour in half of cream. Then repeat with remaining flour and cream. Fold in currents, distributing evenly.

Divide into 6 scones. Use the palm of your hands to form into nice shape about 1/2 inch thickness. I like to form triangles or circles. With lightly floured hands you can smooth out edges for a nice presentation.

Baste tops of scone with cream and dust lightly with sugar. Bake for 20-22 minutes or until tops begin to brown and toothpick inserted in center comes out clean. Allow to rest for 5 minutes.

Drizzle with lemon glaze.

*"Let the words of my mouth and the meditation of my heart be acceptable
in Your sight, O' Lord, my strength and my Redeemer."*

Psalm 19:14