

Gluten and dairy free scones

200 gr gluten free s.r flour
 50 gr non- dairy spread
 2 tbsps. coconut yoghurt
 1 egg (optional), add 2 tbsps. almond milk
 ½ teasp. Xanthan gum
 ¼ teasp mixed herbs
 shake of paprika



Combine the flour, xanthan gum, herbs and the spread together to look like crumbs. Add the coconut yoghurt and the egg if using or the almond milk. Mix to a stiff paste. Using a small amount of extra flour roll out medium size balls to fit into a muffin tin. Grease tins before placing the scones inside. Recipe makes about 8 Scones. Heat at 180 ° C for about 15 minutes, should be crispy and just turning brown on top. Serve cut in half with non-dairy crème fraiche, or nut butter and maybe a strawberry instead of jam.

Note this is also sugar free

