

**ANNE'S KITCHEN AT
THE WILLOW TEA ROOMS**

GLUTEN FREE SCONES

Serve with Raspberry Jam and Whipped Double Cream

Makes 6

Ingredients

1 Baking Sheet Floured
250g/10oz Rice Flour
2 tsp Xanthan Gum
5 tsp Gluten Free Baking Powder
4tbsp Icing Sugar
50g/2oz Butter (room temperature)
300ml/10fl oz Natural Yoghurt

1. Preheat oven to Temperature 400F/200C/180C FAN Gas 7
2. Mix together the rice flour, xanthan, baking powder and sugar
3. Rub in the butter in to the flour
4. Stir in the yoghurt and bring together into a soft dough
5. Turn out the dough onto a floured surface and flatten with your hand to 2cm/1" thick
6. Use a 7cm/3" cutter, push cutter straight down (as opposed to twisting) then lift straight out, gently push remaining dough together, knead very lightly, cut out more scones
7. Place on a floured baking sheet
8. Brush the tops of scones with water
9. Bake in a preheated oven for 20 minutes

Scones Dietary Status

Without Egg, Without Gluten, Without Nuts, Without Soya,
Without Wheat