

## Pizza Scones

### ***Ingredients:***

- 1 cup gluten free flour
- 1/2 tsp xanthan gum
- 1/2 Tbsp baking powder
- 1/4 tsp baking soda
- 1/8 tsp salt
- 1/4 cup cold non-dairy butter
- 1 cup pizza toppings, chopped
- 1/2 cup mozzarella cheese, shredded + some for topping
- 1/4 cup + 2 Tbsp almond milk, plus some to brush tops
- 1 cup marinara sauce for dipping (optional)



### ***Directions:***

1. Preheat oven to 425 degrees. In a large bowl combine flour, baking powder, baking soda and salt with a whisk. Toss the butter into bowl and cut into dry ingredients with a pastry cutter.
2. Add pizza toppings and cheese to flour mixture, tossing a little to coat additions with flour.
3. Add almond milk and mix to just combine.
4. Place the dough on a lightly floured clean surface. Press into a large circle about 1 inch thick. Cut scones into wedges. Place scones on a parchment lined baking sheet. Sprinkle with cheese
5. Brush tops of scones with almond milk. Bake for about 15 minutes or until tops are lightly browned. Use a dipping sauce of marinara sauce if desired.