

Cinnamon Roll Scones

SCONES:

2 cups gluten free flour
1 tsp xanthan gum
1 cup quick oatmeal, uncooked
1/4 cup + granulated sugar
1 Tablespoon baking powder
1/4 teaspoon salt
8 Tablespoons non-dairy butter
3/4 cup almond milk
1 large egg, lightly beaten
1 teaspoon vanilla extract

2 teaspoons ground cinnamon
2 Tablespoons granulated sugar

GLAZE:

3/4 cup powdered sugar
1/4 teaspoon vanilla
3 to 4 teaspoons water

Directions:

1. Preheat oven to 425°F. Line a baking sheet with parchment paper.
2. In a large bowl, combine flour, gum, oatmeal, 1/4 cup sugar, baking powder and salt. Cut in butter with pastry blender until mixture resembles coarse crumbs.
3. In a small bowl, combine milk, egg and vanilla. Add to dry ingredients all at once; stir until dry ingredients are just moistened.
4. In another small bowl, combine remaining 2 Tablespoons sugar with the cinnamon; mix well. Sprinkle evenly over dough in bowl; gently stir batter to swirl in cinnamon mixture.
5. Drop dough by 1/4 cupfuls (ice cream scoop) 2 inches apart on cookie sheet. Bake 11 to 13 minutes or until golden brown. Remove to wire rack; cool 5 minutes.
6. **To make glaze:** In small bowl, combine powdered sugar, vanilla and enough water for desired consistency; mix until smooth. Drizzle over tops of warm scones. Serve warm.

Yield: 8

