Gluten-free Cranberry Orange Scones
Created by Rachel Scanlan, FSHN graduate student

Ingredients:
2/3 cup millet flour
2/3 cup white rice flour
2/3 cup tapioca starch
1 teaspoon xanthan gum
1/3 cup sugar
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
1 cup cold, unsalted butter (1 stick)
¾ cup Craisins®
Zest from one orange
½ cup sour cream
1 large egg

Glaze:
1 cup powdered sugar
Juice from one large orange
Zest from one large orange

Directions:
Preheat oven to 400°F.

In a large bowl, whisk together all dry ingredients. Using a pastry blender, cut the cold butter into the dry ingredients. Mix in zest and craisins.

In a separate bowl, stir together the sour cream and egg until creamy. Stir this mixture into the flour mixture using a fork or spoon and form a large ball of dough. Flour a flat surface or cutting board. Pat the ball into a disk, about ¾ - 1 inch high.

Line a cookie sheet with parchment paper. Use a pizza cutter to make 8 wedges of equal size and place wedges on the cookie sheet a few inches apart. Bake for 15 minutes or until tops are golden brown. Allow scones to cool and then start the glaze.

Whisk together powdered sugar, orange juice, and zest. If glaze is too thick, add more orange juice. Drizzle the glaze over the scones.

Yield: 8 scones
Adjusted for 5,000 feet—will work from 3,500 -6,500 feet.