THE J.M. SMUCKER Co

# Gluten Free Lemon Blueberry Scones

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 15 mins | 18 mins | 8 | N/A |

## Ingredients

- 2 cups (500 mL) **Robin Hood®** Gluten Free Flour Blend

  **Robin Hood**® Gluten Free All Purpose Flour Blend

- 1/2 cup (125 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1 tbsp (15 mL) grated lemon zest
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) cold butter, cut into small pieces
- 3/4 cup (175 mL) milk
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) dried blueberries
- **Topping:**
- 1 tbsp (15 mL) milk
- 1/4 cup (50 mL) natural turbinado sugar

## Directions

**Step 1:**

Preheat oven to 425°F (218°C). Line baking sheet with parchment paper.

**Step 2:**

Combine flour blend, sugar, baking powder, lemon zest and salt in a large bowl. Cut in butter with pastry blender, 2 knives or your clean fingers until mixture resembles coarse crumbs with some pea size pieces of butter.

**Step 3:**

Whisk milk, egg and vanilla in a separate large bowl. Add milk mixture to flour mixture. Gather dough into a ball. Add dried blueberries and gently knead mixture together. Do not over mix.

**Step 4:**

Place dough on a lightly floured surface.  Pat into a circle approximately 8” (20 cm) in diameter and 1” (2.5 cm) thick.

**Step 5:**

Cut dough into 8 slices.

**Step 6:**

Place dough on prepared baking sheet. Brush tops with milk and sprinkle with sugar.

**Step 7:**

Bake in preheated oven and bake for 18 to 20 minutes until scones are lightly golden.  Place on wire cooling rack. Serve warm or room temperature.

## Images

