



HAM & "CHEESE" SCONES

adapted by Angela Litzinger from Olivia @ livglutenfree.com

ONE BATCH MAKES 18 SCONES. NOTE: I HAVE BEST RESULTS ONLY MAKING A DOUBLE BATCH AT A TIME. IF NEED X4, THEN MAKE 2 DOUBLE BATCHES FOR BEST RESULTS.

INGREDIENTS	X1	X2	X3	X4
White Rice Flour	1 cup	2 cups	3 cups	4 cups
Corn Starch	1 cup	2 cups	3 cups	4 cups
Potato Starch or Corn Starch	5 tablespoons	10 tablespoons	15 tablespoons	20 tablespoons
Tapioca Flour	5 tablespoons	10 tablespoons	15 tablespoons	20 tablespoons
Garvfava Flour	1/4 cup	1/2 cup	3/4 cup	1 cup
Sorghum Flour	2 tablespoons	1/4 cup	6 tablespoons	1/2 cups
Sugar	2 tablespoons	1/4 cup	6 tablespoons	1/2 cups
Baking Powder, gluten free	1 tablespoon	2 tablespoons	3 tablespoons	4 tablespoons
Xanthan Gum or Guar Gum	1 teaspoon	2 teaspoons	3 teaspoons	4 teaspoons
Salt	1 teaspoon	2 teaspoons	3 teaspoons	4 teaspoons
Baking Soda	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Margarine, cold, gluten & dairy free, cut into 1/2" cubes	1 cup	2 cups	3 cups	4 cups
Milk Substitue, gluten & dairy free, unsweetened' plain	1 1/4 cups	2 1/2 cups	3 3/4 cups	5 cups
Lemon Juice	1 teaspoon	2 teaspoons	3 teaspoons	4 teaspoons
Ham, gluten & dairy free, diced	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups
Gluten & Dairy Free Cheese Substitute, diced	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups
Scalliions, thinly sliced	1/2 cup	1 cup	1 1/2 cups	2 cups
egg yolk	1	1	2	2
Milk Substitue, gluten & dairy free, unsweetened' plain	1 tablespoon	2 tablespoons	2 tablespoons	4 tablespoons

In the bowl of a food processor combine the gluten-free flours and starches, xanthan gum, sugar, baking powder, baking soda, and salt. Pulse 3-4 times to combine the dry ingredients. Add the cold margarine and pulse until it is evenly distributed though the dry ingredients and about the size of

small peas. Mix the lemon juice into the first amount of milk substitute. To the dry ingredients add the lemon-milk substitute mixture, ham, cheese substitutes and scallions. Using your hands, mix the dough just until the flour is incorporated. If the margarine begins to heat up, place the bowl in the refrigerator to chill. You don't want it to get too warm and melt.

Put dough onto a counter sprinkled with corn starch. Dividing dough as needed, use rolling pin to form dough into an 18 inch square, about 1 inch thick. Using a sharp knife, cut the square into thirds vertically using a sharp knife, then into thirds horizontally, so you have 9 smaller squares. Cut each square corner to corner to form 18 triangles.

Carefully transfer the scones to the cookie sheets using a spatula. Whisk egg yolk and second measure of milk substitute in a small bowl. (The amounts of the egg wash for the multiplied amounts is not a typo. There is no need to crack extra eggs to get the amount needed. Yay!) Brush the scones with the egg mixture. Bake for 15-18 minutes at 400 degrees F or until golden.

Freezing Directions: Allow scones to cool. Divide scones between the indicated number of freezer bags. Remove as much air as possible, seal, label and freeze.

To serve: Thaw. Warm through.