



**CAMP
SOUTHERN
GROUND**

GLUTEN-FREE GINGERBREAD SCONES

INGREDIENTS

- 2 c. gluten free flour, ex. Bob's Red Mill gluten free 1 to 1 baking flour
- 3 TBSP. brown sugar
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. ground ginger
- 1/2 tsp. ground cloves
- 1/2 tsp. allspice



- 1/2 tsp. ground cinnamon
- 1/4 c. butter, cold
- 1/3 c. molasses
- 1 egg yolk, beaten
- 1/4 c. milk

GLAZE TOPPING

- 2 TBSP. butter, softened
- 1 c. powdered sugar
- 1 tsp. vanilla extract
- 1 TBSP. maple syrup
- 2 TBSP. milk or cream

INSTRUCTIONS

1. Mix first nine ingredients.
2. Cut in the cold butter with a pastry blender, or two forks, until the mixture resembles coarse crumbs.
3. In a separate bowl mix together molasses, egg yolk, and milk.
4. Make a well in the middle of the dry ingredients and add the wet ingredients. Then, mix all together with a fork until combined.
5. Lightly flour a surface and knead dough just a bit until almost smooth. Should be about 10 strokes. Roll dough into an 8-inch diameter circle and cut into eight wedges.
6. Arrange the eight scones on an ungreased baking sheet. Brush the tops of each wedge with a little milk or cream.
7. Bake at 400 degrees for approximately 12-15 minutes.
8. Let them cool for about 10 minutes on a wire rack. Then, pour the glaze topping over each scone. After the first glaze has set, add another layer of glaze, if desired.