

into 8 wedges. Pull the wedges away from the center so they are at least 1 inch from each other and return to the oven for the final 5 to 7 minutes of baking, or until all sides of each scone are browned. (This makes all edges of the scones crisp, rather than just the tops.) Cool the scones 5 minutes on the pan on a wire rack. Serve warm.

## Cranberry-Clementine Scones with Clementine Glaze **V**

MAKES 8 SCONES

*Serve these scones with Clementine Marmalade (page 678) or store-bought orange marmalade. Sparkling sugar is especially beautiful on these scones, but regular sugar makes a fine substitute. If fresh clementines (or tangerines) aren't available, use oranges instead for the juice and zest.*

**1/2** cup unsalted butter or buttery spread, such as Earth Balance, at room temperature

**1** tablespoon grated clementine or tangerine zest

**1** large egg, at room temperature

**1/3** cup sugar

**1/2** cup 1% milk (cow's, rice, soy, potato, or nut)

**1/2** cups Carol's Sorghum Blend (page x)

**1/2** cup tapioca flour

**1** tablespoon baking powder

**1 1/2** teaspoons xanthan gum

**1** teaspoon guar gum

**1** teaspoon salt

**3/4** cup dried sweetened cranberries

**2** tablespoons heavy cream or milk (cow's, rice, soy, potato, or nut) for brushing

**1** tablespoon sparkling sugar (or regular sugar) for sprinkling

### GLAZE

**1** cup powdered sugar

**2** tablespoons fresh clementine juice, or enough to make a thin glaze

**1** Place a rack in the middle of the oven. Preheat the oven to 375°F. Generously grease a 13 x9-inch nonstick (gray, not black) baking sheet or line it with parchment paper.

**2** In a food processor, process the butter, clementine zest, egg, and sugar until blended. Add the milk, sorghum blend, tapioca, baking powder, xanthan gum, guar gum, and salt, and process just until blended. Add cranberries and pulse just until the cranberries are incorporated into the dough. The dough will be very soft.

**3** Place the dough on the baking sheet, patting it with a wet spatula into a smooth, uniform 8-inch circle, 3/4-inch thick. Use the wet spatula to shape straight sides (rather than rounded) for more even browning. Brush the dough with cream and sprinkle with sugar.

**4** Bake 20 minutes or until the dough is lightly browned. Remove the baking sheet from the oven and, using a sharp knife, cut the circle of dough into 8 wedges. Pull the wedges away from the center so they are at least 1 inch from each other and return to the oven. Bake 5 to 7 minutes longer, or until all sides of each scone are browned. (This makes all edges of the scones crisp, rather than just the tops.) Cool the scones 5 minutes on the pan on a wire rack.

**5** Make the glaze: Stir together powdered sugar and clementine juice until smooth. Using a pastry brush, brush the glaze onto the warm scones. Serve immediately.



### 1000 Gluten-Free Recipes Carol Fenster

#### What I did:

Used local butter and milk :)  
Used an additional equal amount of xanthan gum in place of guar  
Let the dough sit for 25 minutes before shaping and baking

#### Carol's Sorghum Blend:

1 1/2 C sorghum flour

1 1/2 C potato starch

1 C tapioca flour