

Cherry Butternut Drop Scones

¾ cup sorghum flour
¾ cup rice flour blend*
¼ cup tapioca flour
1/3 cup sugar
1 ½ teaspoons baking powder
½ teaspoon salt
½ teaspoon cinnamon
Dash nutmeg
5 teaspoons Earth Balance
1/3 cup + 2 tablespoons rice milk*
1 teaspoon lemon juice
1 teaspoon vanilla
2/3 cup butternut squash puree*
Handful or two of dried cherries
Turbinado sugar for sprinkling

The Earth Balance, rice milk, and butternut squash puree are best if used cold but, if not, don't let that deter you from making these on the spur of the moment.

Heat the oven to 400 degrees.

Mix the rice milk, lemon juice, vanilla and squash puree together in a large measuring cup until smooth. Place it back in the refrigerator.

Place the flours, sugar, baking powder, salt, cinnamon, and nutmeg in a large mixing bowl. Whisk together until combined.

Cut the cold Earth Balance into small chunks and place on top of the flour mix. Cut the Earth Balance in with a pastry blender, two forks, or your hands until it's well incorporated and has the consistency of coarse sand.

Pour the wet mixture into the flour and mix gently by hand with a curved spatula or spoon. Add the cherries and incorporate gently into the dough.

Scoop big spoonfuls of the dough onto a parchment lined cookie sheet. Sprinkle with turbinado sugar, place in the middle of the oven and bake for 16-18 minutes. The recipe should make about 12 scones.

***Notes:**

I used Authentic Foods Multi-Blend Flour, which has xanthan gum as an ingredient. If you use another flour blend be sure it has xanthan gum add xanthan gum to the recipe in proportion to the amount of flour you're substituting (about 1/4 to 1/3 teaspoon xanthan per cup of flour). You can substitute the rice milk with another non-dairy milk--coconut, hemp, or soymilk, for example. Also, if the milk is vanilla flavored or sweetened you'll want to adjust the vanilla and sugar in the recipe slightly.

The Butternut Squash puree was similar to canned pumpkin puree. You can use pumpkin or sweet potato, if desired. Since not all purees will be the same you may need add a little more flour or milk to get the dough to right consistency. The dough should stand up easily when spooned onto the parchment lined cookie tray.

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