

Cinnamon Cream Scones

(Adapted from Cook's Illustrated Cream Scones)

¾ cup sorghum flour
½ cup brown rice flour
½ cup tapioca flour
½ cup sweet rice flour
½ teaspoon xanthan gum
3 tablespoons sugar
2 teaspoons dark brown sugar
1 teaspoon cinnamon
½ teaspoon salt
5 tablespoons Earth Balance Buttery Spread, chilled
1 teaspoon vanilla
1 cup coconut milk
1 teaspoon lemon juice
Turbinado sugar (optional)

Preheat the oven to 425 degrees. The rack should be in the center position.

Mix the lemon juice into the coconut milk.

Place the dry ingredients (sorghum flour through salt) into a food processor fitted with a blade. Cover and pulse a few times until all ingredients are mixed evenly. Add the Earth Balance in small chunks and spread evenly across the top of the dry mixture. Cover and pulse about 12 times (in one second pulses). The mixture should resemble a coarse meal. (If you are doing this by hand put the dry ingredients in a big bowl and whisk until combined. Then, using two knives, a pastry blender or your fingertips, cut the Earth Balance into the dry mixture until it resembles a coarse meal.)

Transfer the dough to a large bowl. Using a spatula, stir in about half of the coconut milk and the vanilla. Add more coconut milk a little at time until the dough begins to form. (Don't worry if you don't use all the milk.) The dough should be a little soft and sticky but still be able to hold together when formed and cut.

Lightly dust the countertop or pastry mat with sorghum or rice flour and turn the dough out onto it. Form it into a circle about 1 inch high and 8 or 9 inches across. Use a round biscuit cutter to form a circle in the center of the dough. Then cut the remaining dough into 8 wedges. Sprinkle with turbinado sugar, and place wedges & center circle on a cookie sheet lined with parchment.

Bake for 12-15 minutes. The scones should be lightly browned. Remove to a wire rack when cool enough to handle for about 10 minutes. Serve warm or at room temperature.