

Commercial Recipe:

Gluten Free, Vegan Lemon Scone Mix - Instructions:

Yield: 6 scones

Ingredients:

8 oz. Mix

4 TBSP milk of choice (for VEGAN option, use vegan-friendly milk or milk replacer)

4 TBSP cold butter (for VEGAN option, use solid coconut oil)

Directions:

1. Cut butter/coconut oil into dry mix until pea-sized lumps form.
2. Add milk of choice and stir until just combined. Do not over mix.
3. Shape dough into disc approximately 7" in diameter and 1/2" thick. Place on lightly greased or parchment paper-lined baking sheet or scone pan. Score into 6 wedges, cutting all the way through but not separating.
4. Bake in pre-heated 400° oven for 11-13 minutes or until pick inserted in center comes out clean with little to no crumbs.
5. Cut into wedges and cool completely before (optional) frosting or glazing.



Please Scan QR code for more information.