

# Blueberry Orange Scones

Pleasingly dense and not crumbly in texture, these scones have so much blueberry and orange flavor there's no need to serve them with butter or jam.

## WHAT YOU NEED

- 2 cups Domata Living™ gluten-free all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 tablespoon grated orange peel
- ½ cup very cold, unsalted butter, cut up
- 1 cup dried blueberries
- ⅔ cup buttermilk
- 1 recipe Orange Frosting Drizzle

## HOW TO MAKE THE SCONES

- 1 Preheat oven to 425°F. Lightly grease a baking sheet. Set aside. In a large bowl combine flour, sugar, baking powder, baking soda, and salt. Add grated orange peel and mix well. See Photo A.



A



B



C



D



- 2 Using a pastry blender, cut in butter until mixture is crumbly, resembling small peas. See Photo B. Add dried blueberries and buttermilk, stirring until just moistened. Turn dough out onto a lightly floured surface; knead 5 or 6 times. See Photo C.
- 3 Pat into an 8-inch circle. Cut into 8 wedges. See Photo D. Place 1 inch apart on prepared baking sheet. Bake about 15 minutes or until golden brown. Let cool. Drizzle with Orange Frosting Drizzle. Serves 8.

**ORANGE FROSTING DRIZZLE:** In a small bowl stir together 2 cups powdered sugar, 2 tablespoons orange juice, 1 tablespoon melted butter, and 1 teaspoon grated orange peel until creamy and smooth. Place in a piping tube or a small plastic sandwich bag; cut off corner of bag. Pipe or squeeze frosting onto scones.

## NUTRITION PER SERVING:

277 calories, 12g fat, 7g saturated fat, 31mg cholesterol, 324 mg sodium, 40g carbohydrate, 2g fiber, 3g protein