

Gluten-Free Pistachio Scones

Ingredients

Scone

- 1 $\frac{3}{4}$ cups gluten-free all-purpose baking flour
- 2 tsp baking powder
- $\frac{1}{2}$ tsp xanthan gum
- 2 cups ground almonds
- $\frac{1}{2}$ tsp salt
- $\frac{1}{8}$ tsp LorAnn's Pistachio Super Strength flavoring
- $\frac{1}{2}$ tsp vanilla
- Zest of 1 lemon
- $\frac{1}{2}$ cup (1 stick) cold butter, cubed
- $\frac{1}{4}$ cup sugar
- $\frac{3}{4}$ cup buttermilk
- $\frac{3}{4}$ cup finely chopped pistachios
- 1 egg, beaten

Lemon Glaze

- 1 cup powdered sugar
- 2 Tbsp lemon juice
- 1 tsp vanilla extract

Directions

1. Preheat oven to 375F.
2. In medium bowl, whisk flour, baking powder, xanthan gum, ground almonds, salt, and lemon zest.
3. Cut cold butter into the dry ingredients using a pastry cutter or your fingertips until mixture resembles fine bread crumbs.
4. Add sugar and buttermilk, pistachio flavoring and vanilla. Mix to form soft dough.
5. Add $\frac{1}{2}$ the pistachios, gently working into dough.
6. Put dough onto floured surface and work into 9 inch round.



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7. Transfer to greased baking sheet.
8. Brush with beaten egg and sprinkle with remaining pistachios.
9. Score into 8 sections, avoiding cutting all the way through.
10. Bake for 20-25 minutes. The scones should be golden brown and sound hollow when tapped.
11. To make the glaze, mix all ingredients until smooth. Add milk to thin, if necessary. Drizzle over scones.

Best served the same day.

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