

## Lemon Blueberry Scones - Gluten Free

### Ingredients

- 2 cups gluten free flour
- 1/2 tsp salt
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 cup heavy cream + 1/4 cup heavy cream (coconut milk ok)
- 6 tablespoons butter
- 3 tablespoons honey
- 1 tablespoon decor or raw cane sugar
- 1 cup fresh blueberries
- 1 tsp lemon extract
- Lemon zest (one lemon)

### Lemon Icing Ingredients

- 1/4 cup heavy cream (coconut cream ok)
- 1/2 tsp lemon extract
- 1 tsp honey
- 1 tablespoon water

### Directions

1. Preheat the oven to 400 degrees F. Add flour, salt, zest, baking soda and baking powder to your food processor bowl with a chopping blade. Alternately, you can just use a mixing bowl and pastry blending tool. Pulse several times to make sure the flour is mixed well.
2. Next, add the butter and pulse until a nice crumble is achieved. Add in honey and lemon extract and turn on the food processor. Now slowly pour in 1/2 cup of cream. Watch for the dough to pull together (you may need to add the other 1/4 of cream depending on your flour blend).
3. Transfer dough to a bowl and fold in your blueberries. Once combined, cover a baking sheet with parchment paper, and then place the batter onto the parchment.
4. Lightly press down on the batter until it forms a large circle in the center of the baking sheet.
5. Slice the scones by taking a knife and cutting the dough into four quarters, and then each quarter into two sections. Using spatula/turner/knife space scones on the baking tray. Sprinkle with sugar.
6. Bake for ~15-20 minutes, or until lightly browned on top and cooked through.
7. While the scones are baking mix your lemon icing by combining all ingredients into a small bowl, and whisking vigorously until smooth.
8. Remove from the oven and allow to cool entirely before drizzling with lemon icing.