



RASPBERRY OAT SCONES {GLUTEN FREE}

Prep time: 15 minutes Cook Time: 18 minutes

Combine:

1 $\frac{3}{4}$ cups gluten-free flour
1/3 cup coconut sugar
1 tsp baking powder
1 tsp baking soda
Zest of one lemon

Cut in:

$\frac{1}{2}$ cup (1 stick) butter (remember the colder the better for scones!)

Add:

$\frac{3}{4}$ cups gluten free oats (Bob's Red Mill is great)
 $\frac{3}{4}$ cup frozen raspberries

Then:

$\frac{2}{3}$ cup of almond milk
Juice of one lemon

Heat oven to 375°. Grease a rimmed baking sheet.

Mix as little as possible with a spoon, knead lightly and press dough onto greased baking sheet in the shape of a big pie, cut into triangles.

Bake for 18 minutes and enjoy with coffee and tea and lazy Sunday morning.