

Maple Glazed Pumpkin Scones

Scones

3/4 cup sorghum flour
1 1/4 cups GF flour blend
1/2 cup sugar
2 teaspoons pumpkin pie spice
1/2 teaspoon cinnamon
1/2 teaspoon salt
5 tablespoons Earth Balance Buttery Spread, chilled
1 teaspoon vanilla
1/3 cup coconut milk
1 teaspoon lemon juice
3/4 cup pumpkin

Maple Glaze

1/4 cup maple syrup
1/4 cup confectioners sugar

Preheat the oven to 425 degrees. The rack should be in the center position.

Mix the lemon juice and coconut milk. Set aside.

Place the dry ingredients (sorghum flour through salt) into a food processor fitted with a blade. Cover and pulse a few times until all ingredients are mixed evenly. Add the Earth Balance in small chunks and spread evenly across the top of the dry mixture. Cover and pulse about 12 times (in one second pulses). The mixture should resemble a coarse meal. (If you are doing this by hand put the dry ingredients in a big bowl and whisk until combined. Then, using two knives, a pastry blender or your fingertips, cut the Earth Balance into the dry mixture until it resembles a coarse meal.)

Transfer the dough to a large bowl. Using a spatula, stir in the pumpkin, vanilla, and about half of the coconut milk. Add more coconut milk a little at time until the dough begins to form. Don't worry if you don't use all the milk or if you need more. The object is to produce a dough that's a tiny bit soft and sticky but still able to hold together when formed and cut.

Lightly dust the countertop or pastry mat with sorghum or rice flour and turn the dough out onto it. Form it into a circle about an inch to an inch and half high and 7 or 8 inches across. Using a sharp knife cut the dough into 8 wedges and place them on a cookie sheet lined with parchment.

Bake for 12-15 minutes. The scones should be lightly browned. Remove to a wire rack when cool enough to handle.

Meanwhile mix the maple syrup and confectioners sugar until smooth. Depending on taste you may want to add more maple syrup or more sugar. There really isn't any specific way to make this--it's right when you like it! Drizzle over the warm scones and serve.