

## Orange Oat Scones

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

Mix together and set aside:

- ½ teaspoon [orange extract](#)
- ½ cup coconut milk
- ½ cup orange juice
- 2 tablespoons orange marmalade

Place the following dry ingredients into a food processor fitted with a blade and then pulse a few times until all ingredients are mixed evenly.

- 1½ cups sorghum flour
- 1¼ cups [gluten-free flour blend](#) (Authentic Foods Multi-Blend Flour recommended)
- ¼ cup sugar
- ¼ cup dark brown sugar
- 1 tablespoon baking powder
- ½ teaspoon cinnamon
- ½ teaspoon salt

Add and pulse about 12 times (in one second pulses):

- ½ cup cold [Earth Balance Buttery Spread](#), cut into small chunks

The mixture should resemble 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.)

Transfer from the food processor to a large bowl. Add and mix in:

- 2 cups gluten-free rolled oats

Using a spatula, stir in about half of the coconut/orange juice mixture. Add the remaining liquid a little at a time until the dough begins to form. The dough should be a little soft and sticky but should hold together when formed and cut. (This ratio of liquid to dry ingredients worked perfectly for me but you can adjust the dough to reach the desired consistency by adding more coconut milk or flour, if needed.)

Lightly dust the counter top or pastry mat with sorghum or rice flour. Separate the dough into thirds. Form each third into a circle about 4 or 5 inches across and 1½ inches high. Cut each round in half and then half again to create 4 wedges.

Place on a parchment or silpat lined cookie sheet and, if desired, sprinkle each scone with a pinch of turbinado sugar. Bake for about 15 minutes until the scones are lightly browned. Remove to a wire rack when cool enough to handle. Serve warm or at room temperature.