

**Gluten Free Currant Scones**  
**Compliments of Good Earth Gardens**

1 1/4 cups Sorghum Flour or Rice Flour or use a gluten free flour mix  
1/2 cup Tapioca Flour  
1/12 tsp. Cream of Tartar  
3/4 tsp. Baking Soda  
1 tsp. xanthan Gum  
1/4 tsp. sea salt  
4 tbs. Sugar

Pulse in food processor to combine. Add 4 Tbs. Cold butter cut in 1/2" slices and pulse until resembles coarse meal

Combine and pour over the flour mixture until dough forms:

2/3 cup plain yogurt or 1/2 cup milk

1 egg

Fold in 1/3 cup currants.

Pat into an 8" circle 3/4" thick and brush with 2 Tbsp milk

Bake 12-15 mins. Cut into 6-8 wedges