

# Quinoa Currant Scones

1 cup quinoa flour (grind fresh)  
1 cup spelt flour  
1/2 cup maple sugar  
1/2 tsp. salt  
1/2 tsp. baking soda  
1 1/2 tsp. baking powder  
1/2 cup soft butter  
1/2 cup buttermilk, plus some for brushing  
2 tsp. orange zest for top of scones  
1/2 cup sultana raisins



In the Bosch Universal mixer with cookie paddles, mix above ingredients until moistened. Place dough on lightly floured board and roll to 3/4 " thick. Using a 2" round cookie cutter, cut out circles of dough. Place on parchment paper. Brush tops with buttermilk. Preheat oven then bake at 425 degrees F. for 12 to 15 min. or until golden brown. You can add a treat to scones by serving a berry butter. I combine 1/4 cup of any kind of berry in the processor attachment for the Bosch with 1/2 cups unsalted butter and 1/8 tsp. salt. It will keep in the fridge in an airtight container for up to 3 days or you can freeze it for up to one month.

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