**Allison’s scone recipe**

**Ingredients**

275g rice flour.
50g tapioca flour.
(or 325g ready mix gf plain flour).
4 teaspoons gf baking powder.
2 teaspoons xanthum gum.
1 teaspoon salt.
4 tablespoons caster sugar.
110g butter.
2 eggs.
125 - 175ml natural yoghurt.
Egg wash.

**Methods**

Preheat oven to gas mark 9/280 C

Sift all dry ingredients into a large bowl and mix well.
Rub in butter to mix.
Lightly whisk the egg and yoghurt together.
Make a well in the centre of dry ingredients and add the egg mix. Mix to a soft dough with your hands, adding yoghurt if necessary.
Turn out onto (rice) flour covered board and knead lightly.
Roll out to approximately 2.5 cm thickness and cut out 5.5 cm circles (I use a narrow mug or a teacup).
Place circles onto a greased baking tray. Brush lightly with the egg wash.
Bake for approximately 10 minutes until golden brown on top.
Place on wire rack to cool whilst cooking next batch etc.

This recipe also works if you leave out the sugar and grate a few ounces of cheese into the mix to make cheese scones.