

Gluten Free Spiced Scones with Brown Butter Glaze

3 cups all-purpose Gluten Free flour (see below for my recipe)

1/2 cup white sugar

3 Tablespoons Aspen Mulling Spices

5 teaspoons baking powder

1 teaspoon xanthan gum

1 tablespoon Nielsen –Massey Vanilla

3/4 cup butter, chilled

1 egg, beaten

1 cup milk

Glaze

3 tablespoons butter

2 cups Powder Sugar

1 Tablespoon Aspen Mulling Spices

1/8 cup Milk

Pre heat oven to 400 degrees F. Line pan with parchment paper.

In a large bowl, combine GF flour mixture, sugar, Aspen Mulling Spices, xanthan gum and baking powder. Cut in butter. Mix the egg and milk in a small bowl, and stir into flour until combined – do not over stir.

Use a scoop to place small mounds of dough on the cookie sheet.

Bake 15 minutes in the preheated oven, or until golden brown

Glaze

Place butter in a fry pan over medium low heat. Slowly melt, then brown the butter. Use caution not to burn the butter. Butter should be a light tan color once brown. In a bowl, combine the powder sugar, Aspen Mulling Spices, milk and stir. Add the brown butter, if there is sediment in the brown butter, be careful not to transfer this into the glaze mixture. Stir completely. Add more milk if texture is still too thick. Using a spoon, fork or spatula, gently glaze the cooled scones and Enjoy!

Gluten Free All-Purpose Flour

2 Cups Brown Rice Flour

2/3 Cups Potato Starch

1/3 Cups Tapioca Flour