

Compliments of:



## Gluten-Free Pantry Muffin & Scone Mix

### For muffins you will need:

15 oz Muffin & Scone Mix  
6 Tbs soften butter\*  
2 eggs, lightly beaten  
½ Tsp gluten-free vanilla  
1 cup Milk\*

Add-Ins: ¾ cup of dried fruit, nuts chocolate chips or other ingredients.

Preheat oven to 350°. Line muffin tins with muffin papers. Beat together butter, eggs and vanilla. Stir in mix and milk. Fold in desired fruit or nuts. Spoon batter into muffin cups and bake 16 minutes or until cake tester comes out clean. Turn onto rack. Cool completely. May be frozen. Makes 12-15 muffins.

*\* For lactose-free recipe, replace butter with vegetable oil. Use fruit juices in place of milk.*

### For Scones you will need:

15 oz Muffin & Scone Mix  
1 stick cold, unsalted butter, cut into pieces  
1 egg  
½ cup buttermilk OR ½ cup milk mixed with 2 tsp cider vinegar  
½ cup nuts or chopped, dried fruit  
Extra buttermilk (or milk) and sugar for topping

Preheat oven to 375°. Use a fork to cut butter into mix until mixture resembles a coarse meal. Combine egg and buttermilk and add to dry ingredients. Mix until thoroughly combined. Fold in nuts or fruit. Scoop by ¼ cup measure onto parchment-lined cookie sheets. Brush with buttermilk and sprinkle with sugar. Bake 15 minutes or until golden. Makes 15 scones.

### Quick Pancake Recipe:

15 oz Muffin & Scone Mix  
3 Tbs. vegetable oil  
1 1/3 cups orange juice  
1 egg (optional)

Mix well and drop by spoonfuls onto a heated and lightly oiled griddle. When bubbles begin to form on the top of the pancakes, flip and cook an additional 2 minutes. Serve warm with syrup.