

Easy Spelt Scones makes about 10

2 Cups Spelt Flour 1 Tbl Baking Powder ½ tsp Salt
1/3 Cup Sugar (I prefer Raw Turbinado, but use what you have or like)

Preheat oven to 425F. Line a baking sheet with either a silicone mat or baking parchment. Mix the dry ingredients together, then mix and add the following:

1 ½ Cups Heavy Cream 1 tsp Vanilla

Slowly add the cream mixture and stir until you have a semi-stiff dough. You may not need all the cream. Scoop onto the prepared baking sheet. Bake scones for 15 - 20 minutes or until the scones are firm and lightly brown.