Cinnamon Scones (Dairy-Free)

Servings: 16-18 scones
Prep Time: 15 minutes
Bake Time: 15 minutes

Ingredients:

3 C all-purpose flour
1/2 C white Sugar
4 tsp baking powder
1/2 tsp salt
2 tsp cinnamon
1 egg, beaten
Less than 1 C Silk Almond Milk Unsweetened
1 tsp vanilla
3/4 C non-dairy butter (cold and cubed)
Optional: nut, chocolate or berry add-ins or toppings for scones

Instructions:

1. Preheat oven to 400 degrees and lightly grease the baking sheet.
2. Mix dry ingredients in medium bowl and set aside.
3. Put the beaten egg in a 2 C measuring cup. Add milk on top, filling to the 1 Cup measurement line.
4. Add vanilla, blend and set aside.
5. Using a pastry cutter, cut the butter into the dry mix. Mix will be lumpy.
6. Stir the milk mixture into the dry mix until moist.
7. Knead the dough briefly.
8. On a lightly floured surface, pat the dough into a rectangular shape about 3/4" thick.
9. With a pizza cutter, cut the dough lengthwise, once. Then cut across into squares and finally, into triangles.
10. Place on baking sheet and bake 15 minutes until edges are golden brown.
11. Cool on a rack.

For step by step instructions with photos, visit Celebrate Every Day With Me.