

# Village Health Clinic

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## RECIPES

### SPICE SCONES

(Wheat-free, Dairy-free, Egg-free, Yeast-free)

Preheat oven to 350°F.

2/3 stick cold-pressed oil margarine (Earth's Balance)

1/2 cup apple sauce

1-1/2 tsp. Egg replacer

1 tbsp. Maple syrup or Honey or Brown Rice Syrup

Cream these ingredients together, then add:

1 cup oat flour

1/3 cup rice flour

1/3 cup potato flour

1 tsp. Cinnamon

1/2 tsp. Nutmeg

Knead 8 times into a ball. Flatten ball into 1 inch thick round, then cut into 8 pie slices.

Bake in 350°F oven for 15 minutes, then reduce heat to 325°F and continue baking for 10-15 minutes until light brown on the bottom.

Enjoy with organic jams, nut butters, under fresh fruit & goat's milk yogurt topping, or just by itself.