



Pesto Scones

Bright fresh flavors all stuffed into a perfectly portable, fluffy gluten-free scone. Recipe and photo by [Show Me the Yummy](#).

Yield: 14 scones

Ingredients

- 2 and $\frac{1}{3}$ cups [Pamela's Baking & Pancake Mix](#)
- 2 tablespoons granulated sugar
- 2 teaspoons baking powder
- $\frac{1}{4}$ - $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup freshly shaved parmesan, cold
- 1 clove garlic, minced or pressed
- $1\frac{1}{2}$ tablespoons dried basil
- $\frac{1}{4}$ cup unsalted butter, frozen
- 1 large egg, cold
- $\frac{1}{3}$ cup buttermilk, cold
- Scant $\frac{1}{2}$ cup pine nuts (or a 2 oz packet)

Directions

Preheat oven to 375 degrees F and line a muffin tin with muffin liners. Set aside.

In a large bowl, whisk together the mix, sugar, baking powder, salt, parmesan, garlic, and dried basil.

Using a box grater, grate the frozen butter and toss the grated butter into the flour mixture and mix it together. Set aside.

In a small bowl, whisk the egg and buttermilk together.

Combine the dry and wet ingredients. Do not overmix.

When the dough starts to come together, gently fold in the pinenuts.

Use a cookie scoop to scoop the dough into the prepared pan.

Bake for 10-14 minutes or until the tops are golden brown and the middle has cooked through.

Cool and enjoy!