

Vegan Scones.

Shared by Jess from the MND Association Fundraising Team

Servings: 8 scones approx.

Cook time: 15-20 minutes

Ingredients

- 3 ¼ cups self-raising flour
- ⅓ cup caster sugar
- ½ cup butter (dairy-free)
- ¾ cup plus 1 tbsp unsweetened soya milk
- 2 tsp vanilla extract

Recipe

1. Preheat oven to 200°C (fan) and line a baking tray with baking paper.
2. Sift the sugar, flour and baking powder into a large mixing bowl.
3. Add the butter to the bowl and, with your fingers, rub the mixture until it's crumbly.
4. Add the vanilla extract and milk and, using a wooden spoon, mix until a dough is formed.
5. Form a ball with the dough and put it onto a lightly floured surface and lightly dust with flour.

(Turn over for the rest of the recipe)

6. Using your hands or a rolling pin, shape the dough to about 2 inches thick.
7. Using a round cookie cutter (about 2 ½ inches), cut out the scones.
8. Place onto your lined baking tray, make sure to space them out as they will spread out a little!
9. PUt the scones in the oven and bake for 15-20 minutes or until golden brown.
10. Remove from the oven and allow to cool completely before filling.

Jess's tips

- You can add a handful of dried sultanas to make them fruit scones.
- I love filling them with jam and dairy-free whipped cream!