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The Little Blog Of Vegans
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Vegan Scones

**ANIMAL
FREE**
RESEARCH UK

Vegan Scones

Preparation: 5 minutes

Baking time: 15-20 minutes

Makes: 6-7

Level: easy



Ingredients

- 260g of self-raising flour (I use gluten-free)
- 1 can of coconut milk
- Vegan cream
- Berry Jam
- Fresh berries

Method

- Pre-heat your oven to 220° C and line a baking tray with greaseproof paper.
- Sift the flour into a bowl, add in the coconut milk and mix.
- Add in your berries of choice and fold in.
- Flour your worktop and gently fold the dough until it is no longer sticky.
- Don't over mix or the dough will become tough!
- Form the dough into a circle and using a pizza cutter or knife, cut into triangles.
- It should be around an inch thick.
- Separate the scones and brush over some more of the coconut milk.
- Pop the scones onto the lined baking tray and pop into the oven and bake for 18-20 minutes or until golden brown.
- Enjoy warm and serve with vegan jam and dairy-free cream.
- I use 'Schlagfix' squirty cream, but you could also use whipped coconut cream.
- Store in a sealed container but best enjoyed day of making!

Recipe kindly donated by

The  LITTLE BLOG OF *Vegan*
By Holly Jade