



Easy Vegan Scones

Ingredients

180ml unsweetened soy milk
2 tsp fresh lemon juice
1 tsp vanilla extract
400g self raising flour
1 tsp baking powder
100g dairy free spread
40g castor sugar
400g coconut milk (can)
1 tbsp icing sugar
Raspberry jam

Directions

1. Preheat oven to 200°C (fan 180°C).
2. Warm soy milk, then stir in lemon juice and vanilla. Set aside.
3. Sift flour, baking powder, and salt into a bowl.
4. Rub in vegan spread until mixture looks like breadcrumbs. Stir in sugar.
5. Make a well, add milk mixture, and fold with a knife.
6. Knead lightly to form dough.
7. On a floured surface, shape dough into a 3–4 cm thick circle. Cut out 10 scones with a floured cutter. Reform scraps as needed.
8. Place scones on a lined tray, brush tops with soy milk.
9. Bake 18–20 mins until golden. Cool.
10. Remove set portion of the milk and whip it with icing sugar until soft peaks form.
11. Split scones, fill with coconut cream and raspberry jam.
12. Eat and enjoy!

Tip: Use the remaining coconut milk in a curry!

