

Vegan Rock Buns

- 1 tablespoon ground flax seed
- 2 tablespoons water
- 225 g plain white flour
- 100 g dairy free margarine (cut in to cubes)
- 2 teaspoons baking powder
- 1/4 teaspoon salt*
- 125 g mixed dried fruit
- 100 g granulated sugar
- 1/2 teaspoon mixed spice
- 1/2 teaspoon lemon zest
- 60mls soy or oat milk



Method

1. Preheat oven (200 °C, Gas 6), Line baking tray with parchment paper.
2. To make the flax egg replacement, mix the ground flax seed with the 2 tablespoons water and set it aside to thicken for at least 10 minutes.
3. In a large bowl, rub in the flour, margarine, baking powder and salt until the mixture resembles fine breadcrumbs. Tip in the dried fruit, sugar, spices and zest and combine thoroughly. Finally, mix in the flax egg replacement and soy milk, bringing it all together into a slightly wet, but firm dough.
4. Divide dough in to 10 scoops, and place on the baking tray leaving room for them to at least double in size. Bake in the preheated oven until well risen and golden – approximately 15-20 minutes. Transfer to a wire rack to cool.