

Scone Recipe



Ingredients

- 200g SR flour
- 50g hard margarine (Vitalite, Pure, Stork Baking Block)
- Pinch salt
- 125ml soya/oat milk

Options

- Cheese - 50g vegan grated cheese (Vegan parmesan) or 1tbsp. nutritional yeast
- Sweet - 50g caster sugar
- Fruit - 50g sultanas and 50g caster sugar

Method

- 1 Wash hands, apron on, wipe surface etc.
- 2 Heat oven to 200°C / Gas mark 6.
- 3 Sift flour and salt into bowl. Add the margarine.
- 4 Rub in with fingertips until you have breadcrumbs.
- 5 Add your chosen flavourings and mix in well using a table knife.
- 6 Make a well in the middle and add enough milk to form a soft dough.
- 7 Pat out onto floured surface. 2.5cm thick.
- 8 Use a pastry cutter to cut 6 round scones
- 9 Glaze and put in oven using oven gloves.
- 10 Cook for 10 - 15 minutes until golden brown, risen and hollow.
- 11 Remove from oven and place on the cooling rack