

Date and walnut vegan scones



Serves: 12 -14 scones

Prep time: 15 mins

Cook time: 2 hours 40 mins

Ingredients

- 450g Self Raising flour
- 80g non-dairy spread (e.g Flora)
- 220ml non-dairy milk
- 3tbs golden caster sugar
- Pinch of salt

Options

- 6 – 8 Medjool dates (stones removed) and chopped
- 50-60g Walnuts
- Or anything else to hand – raisins, sultanas, the jar of stem ginger at the back of the cupboard you don't know what to do with.

Method

- 1 Sieve the flour into a bowl and quickly and lightly rub in the butter, using your fingertips until the mixture resembles fine breadcrumbs.
- 2 Stir in the sugar and salt.
- 3 If using dates or walnuts add these now and mix in by hand.
- 4 Using a metal spoon or butter knife, mix in the milk, little by little until you have a soft dough you can bring together with your hands.
- 5 Knead the dough gently for a couple of seconds and add a little more milk if the mixture feels dry.
- 6 Place the dough on a floured board and roll out to approx 3.5cms deep.
- 7 Using the cutter, cut out as many scones as possible from the dough, before bringing the remaining mixture together with your hands and rolling out again to repeat the process and use all of the dough. You should end up with 12 – 14 scones in total.
- 8 Arrange the scones on a lined baking sheet and dust the tops with a little more flour.
- 9 Bake in the preheated oven for 12-15 mins, or until they are golden brown and risen.
- 10 Transfer to a cooling rack and leave to cool slightly before serving. Or risk burning your fingers and eat immediately.

We would love to see how it looked.

Send your photos to communications@wdh.co.uk

