



Vegan Scones

about 6 Portions



Easy

up to 15 Min.



Ingredients:

For the Scones:

250 g Self-Raising Flour
5 g Dr. Oetker Baking Powder (1 tsp)
25 g Golden Caster Sugar
50 g Coconut Oil
150 ml Unsweetened almond milk (chilled)

For the Coconut Cream:

about 150 ml Coconut Milk (full fat, chill can in the fridge overnight)
15 g Icing Sugar (1 tbsp)
2.5 g Dr. Oetker Madagascan Vanilla Paste (1/2 tsp)

- 1 For the Scones:**
Preheat the oven to 220°C (200°C fan oven, gas 7). Line a baking tray with grease proof paper.
- 2** Sift the flour and Baking Powder into a large mixing bowl, add the sugar and mix together. Add the coconut oil and using your fingertips rub into the flour until it resembles breadcrumbs. Lift your hands while doing this to encourage air into the mixture.
- 3** Gradually add the milk mixing after each addition until milk is fully incorporated. - it is best to use the milk straight out of the fridge to keep the dough as cold as possible.
- 4** Turn the dough onto a lightly floured surface and knead until all the dough comes together, avoid over handling the dough. Press the dough to flatten until it is around 2cm in thickness, cut the scones out using a 6cm diameter fluted round cutter. Gather any trimmings together, and flatten as necessary and cut out more rounds, you should get about 6 scones from the mixture.
- 5** Arrange the scones on the prepared baking tray. Brush the surface of the scones with a little milk. Place in the oven and bake for 15 - 20 minutes until risen and golden brown. Cool for a few minutes then transfer to a cooling rack.



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6 For the Coconut Cream:

Remove the can of coconut milk from the fridge and open. Take the cream that has separated from the liquid and place in a bowl. Whisk the coconut cream using a hand whisk for a few minutes and it will start to thicken and form soft peaks. Once soft peaks start to form add the icing sugar and Vanilla Paste and whisk into the cream.

7 Cover the bowl of cream and place in the fridge until you are ready to serve your scones, it will firm up in the fridge.

8 To Serve:

Serve your scones warm with a dollop of coconut cream and a little jam.

Tip from the Test Kitchen

- For the coconut cream, make sure you use a coconut milk with a high fat content, this will help it separate in the fridge.
- Store the can of coconut milk in the can overnight before making the cream.
- These scones can be frozen, once cooled freeze for up to 3 months.
- Why not try dairy free margarine to replace the coconut oil, chill the scones in the fridge for 10 minutes before baking.

