



Vegan Scones

INGREDIENTS

350g Brakes Self Raising Flour *350092*

3g Chef William Cooking Salt *85120*

8g Brakes Baking Powder *35023*

130g Flora Plant B+tter Salted *133698*

45g Tate & Lyle Caster Sugar *350098*

100g Brakes Sultanas *85702*

175g Alpro Soya Unsweetened Long Life Drink *128154*

224g Mackays Strawberry Jam *134140*

125g Flora Professional Plant *129803*

METHOD

1. Preheat oven to 180C.
2. Combine Self Raising Flour, Baking Powder, Salt and Caster Sugar in a bowl.
3. Dice into 1cm cubes the Flora B+tter and combine into the dry ingredients and rub in with fingers till the mix resembles fine breadcrumbs. Add Sultanas when all ingredients rubbed in.
4. Gradually add into the mix 150ml Soya Milk till a soft dough is formed.
5. Lightly dust work top with Self Raising Flour and roll out the Scone dough till 2cm thickness. Transfer to a baking sheet lined with parchment paper. Cling film and refrigerate for 30 minutes to firm up.
6. Remove Scone dough from the fridge and using cutter cut out the Scones. On parchment lined baking sheet put Scones top side down leaving 2 cm between each Scone.
7. Brush the tops of the Scones with remaining Soya Milk taking care that the Soya Milk does not drip down the sides.
8. Put baking sheet of Scones in the freezer for 15 minutes.
9. Remove from the freezer and bake for 15 - 20 minutes till golden brown.
10. Serve with MacKay's Strawberry Jam and whipped Flora Professional Plant based dairy cream.