

## Cheshire Sheese Scones (Vegan)

For my trials of Cheshire Sheese, I altered this recipe from the British Cheese Board. These scones are surprisingly tasty, and make an excellent, savory teatime treat. Any cheese or Sheese, as the case may be, should work well in this baseline recipe. On my next run, I will likely throw in a teaspoon or two of chives to jazz things up a bit. I actually used hemp milk in this recipe. But, since hemp milk is just beginning to hit stores, I noted rice or soymilk in the ingredients instead. Any milk alternative (plain or unsweetened) should work well.

Yield: 8 wedges or 10 round scones

### Ingredients:

- 8 oz all-purpose flour
- 1 Tablespoon baking powder
- ¼ teaspoon sea salt
- ½ teaspoon mustard powder or 1 teaspoon prepared English mustard
- 2 oz butter alternative (I used Earth Balance Buttery Sticks)
- 4 oz grated Cheshire "Sheese" (or cheese alternative of choice)
- ½ cup of rice or soymilk

### Directions:

Sieve the flour, salt, baking powder, and mustard powder (if using) into a bowl. Rub in the butter alternative until the mixture resembles fine breadcrumbs. Stir in the grated cheese. Stir in the milk alternative and prepared mustard (if using), to create a smooth dough. If the mixture won't stay together, add a bit more milk alternative, one Tablespoon at a time, as needed.

Knead the scone mixture lightly and roll out on a lightly floured surface to a thickness of about 1.5 inches (4-5cm). Cut into 2 1/2 inch (6.5 cm) rounds. Alternately, you may roll the dough into a circle and into wedges (as shown in the picture). Bake at 425°F (220°C) for 10 to 15 minutes, or until the scones lightly brown.