

Savoury Scones (Vegan)

This recipe and accompanying photos are from Carla over at But Did they Eat It? Carla trials various vegan recipes on her family and reports back how they went. This recipe only had one hang-up, the nutty bits. It seems her family is a bit averse to nuts in their baked goods, otherwise they went over well. Thanks to Carla for sharing this recipe with us!

Savoury Scones Makes 12 little or 8 BIG.

1 C Plain Soymilk 1 t Apple Cider Vinegar 2 C Plain Flour 4 t Baking Powder 1/4 t Salt 1/2 t Dry Mustard Powder Pinch Black Pepper 2 T Nutritional Yeast 1/4 C Margarine 3 T Smooth (Natural) Peanut Butter 1/4 C Peanuts - Crushed (optional)

- Preheat oven to 400F and prepare cookie sheet.
- Mix Soy milk and ACV and allow to stand for 5 minutes to curdle.
- Sift dry ingredients (flour through yeast) together
- Cut or rub marg and PNB into the flour mix until it resembles coarse breadcrumbs.
- Add crushed nuts if using.
- Add curdled milk, mix with hands to bring dough together. Knead lightly and lay out on lightly floured surface.
- Cut into even sized pieces - 12 for littler scones, 8 for larger ones.
- Bake for 15 - 20 minutes (depends if you have big or little), and serve warm!

Recipe & Photo Copyright: But Did they Eat It?