

Smoked Salmon Dill Scones (Nut-Free)

This recipe is from the Levana Cooks newsletter. Levana Kirschenbaum is the author of the great cookbook, Levana Cooks Dairy-Free!

SMOKED SALMON DILL SCONES

- 3 cups all purpose flour, ww pastry or spelt Ok
- 2 tbsp sugar or sucanat
- 1 stick [1/2 cup] dairy-free margarine (such as Earth Balance)
- 4 tsp baking powder
- 1 tsp baking soda
- 1 cup soy yogurt, or 1 cup soy milk mixed with 1 tablespoon lemon juice or vinegar
- 1 egg
- 1/3 cup finely chopped dill.
- 1 cup finely shredded smoked salmon

Preheat oven to 400 degrees.

Mix the first set of ingredients with a pastry blender or two knives, till mixture resembles coarse meal. Mix the second set of ingredients in another bowl, and stir it into the flour mixture, mixing only until just combined. Roll out the dough on a very lightly floured board to 1/2 inch thickness. Cut out with a 2 inch cookie cutter or a glass. Transfer to a cookie sheet lined with foil. Bake about 15 minutes, or until puffy and lightly colored.

Makes about 30 scones.