

Savoury Vegan Scones

using feta



Ingredients

- 4 cups plain flour
 - 1 cup crumbled vegan feta cheese
 - 1 tbsp dry parsley leaves
 - 1 tbsp dry dill
 - 1 tsp dried basil
 - 3 green onions, thinly sliced
 - 4 tsp baking powder
 - 1 1/2 tsp salt
 - 1 tsp baking soda
 - 1/2 tsp pepper
 - 3/4 cup vegan butter
 - 1 3/4 cups soy milk
 - 1 1/2 tbsp apple cider vinegar
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Method

- Preheat oven to 200c. Line a baking sheet with parchment paper or a silicone baking mat.
- In a large bowl, combine flour, feta, parsley, dill, basil, green onions, baking powder, salt, baking soda and pepper.
- Stir butter into the flour mixture.
- Add soy milk and apple cider vinegar and stir using a rubber spatula until a soft dough forms.
- Working on a lightly floured surface, knead the dough 3-4 times until it comes together. Using a rolling pin, roll the dough into a 1 1/4-inch thick rectangle. Cut out 10-12 rounds. Place onto a prepared baking sheet; place in the freezer for 15 minutes.
- Remove from the freezer and place into the oven and bake for 15-18 minutes, or until golden brown.
- Serve warm.

