

Fruit Scones

Makes 1-12 portions



450g self-raising flour

¼ teaspoon baking powder

120g dairy-free margarine

120g caster sugar

100g sultanas

100 – 120ml plant-based milk

Filling

Jam of choice

Dairy-free margarine or dairy-free whipped cream

1. Line a baking tray with greaseproof paper and brush the paper with sunflower oil. Preheat oven to 200°C / 180°C fan oven / 400°F / gas mark 6.
2. Weigh the self-raising flour, baking powder and dairy-free margarine into a large mixing bowl.
3. Rub the dairy-free margarine into the flour using the tips of your fingers.
4. Mix in the sugar. Stir in the sultanas.
5. Pour in the plant-based milk and mix gently until the mixture just comes together.
6. Dust the work surface with flour. Roll out the dough to 1½ in thick. Stamp out rounds with a pastry cutter and place on the baking tray.
7. Gather the leftover dough together. Push together and roll out again to 1½ inch thick. Stamp out more scones.
8. Continue until you have used all of the dough. Brush the tops with plant-based milk.
9. Bake for 13 to 15 minutes until the top looks firm. Tap the bottom of the scone, if it sounds hollow it is cooked.
10. Scones are best served fresh with jam and cream.

Dairy-free whipping cream is now available and tastes very good. Sweeten and flavour with a little icing sugar and vanilla extract before whisking until thick.

For whipped coconut cream – place a tin of coconut milk in a fridge overnight. When ready to serve, open the tin and spoon out the firm coconut cream into a mixing bowl leaving the water behind. This can be sweetened with icing sugar and flavoured with vanilla. Whisk until thick.