



CHEDDAR SHEESE SCONES

Prep. time 5-10 minutes | Cooking time 10-15 minutes | Serves 6+

Another sweet treat and perfect starter or nibble, these vegan scones are made with our grated Cheddar style, lactose free Sheese meaning they're a guilt free way to please your taste buds. Scone without the wind!

Ingredients

115g of Cheddar Style Grated Sheese
225g self raising flour
½ cup water
55g Vegan margarine
1 tsp baking powder
½ tsp mustard powder
¼ tsp salt
Sesame seeds for decoration

Cooking Method

Sieve the flour, salt, baking powder and mustard powder into a bowl. Rub in the margarine until the mixture resembles fine breadcrumbs. Stir in the grated Sheese, and add enough water to create a smooth dough.

Roll the dough out on a lightly floured surface to a thickness of about 4-5cm. Then cut into rounds with a cutter, or roll the dough into a circle and cut into wedges. Decorate the tops of scones with sesame seeds or the seeds of your choice.

Bake at 220°C for 10-15mins or until the scones are golden brown.

