

Vegan Scones

2 cups white whole wheat flour

1/2 cup organic sugar

2 teaspoons baking powder

1/8 teaspoon salt

1 Tbsp. egg replacer (just the dry powder)

2/3 cup cold unsalted vegan trans-fat free margarine such as Earth Balance

2 teaspoons pure vanilla extract

5/8 - 3/4 cup soy milk

Preheat oven to 350 degrees F and place rack in middle of oven.

In a large bowl, whisk together the flour, sugar, baking powder, egg replacer powder and salt. Cut the trans-fat free margarine into small pieces and blend into the flour mixture with a pastry blender or two knives. The mixture should look like coarse crumbs. In a small measuring cup combine the soy milk and vanilla. Add this mixture to the flour mixture. Stir until just combined. Do not over mix.

With wet hands, roll dough into balls (golf ball size), then flatten them a bit. Place on cookie sheet. Wet your hands frequently, then the dough won't stick. Bake for about 11 minutes or until lightly browned. Transfer to a wire rack to cool. Serve with your favorite jam.