



## VEGAN SAVOURY SCONES

YIELDS: 6 SCONES DEPENDING ON THE SIZE OF THE CUTTER

These delightful plant-based savoury scones are a popular addition to our bakery selection. A wonderful combination of our flours, fresh herbs, a hint of chili and our favourite cashew based butter and cheeses from Nuts for Cheese.



### *Ingredients*

- 450g Anita's All Purpose Flour
- 15g baking powder
- 3g salt
- 2g chili flakes
- 10g fresh, snipped chives
- 2g dried parsley or 5g fresh chopped
- 2g dried sage or 5g fresh sage, chopped
- 1/2 stick(56g) Nuts for Cheese Herb & Garlic Butter
- 1 pack (120g) Nuts for Cheese Red Rind
- 140g non-dairy milk

### *Instructions*

1. Pre-heat oven to 400F and line a cookie sheet with parchment
2. In a large bowl mix flour, baking powder, salt, chili, and herbs.
3. Grate Nuts for Cheese Herb & Garlic Butter into flour mixture (be sure to use it straight out of the fridge while it is still cold) and gently mix with fingertips. Grate Nuts for Cheese Red Rind Cheese (be sure to use it straight out of the fridge while it is still cold) and incorporate by hand as well.
4. Make a well in center and add non-dairy milk to the mixture. Gently mix remaining wet ingredients into the dry to form the dough. Add more non-dairy milk if it is too dry.
5. Shape dough into a ball and place on floured work surface. Roll out dough to 3/4" thick and cut out shapes with cookie cutter.
6. Place on lined cookie sheet and brush tops with a little more non-dairy milk. Sprinkle tops with a little pinch of flaked sea salt if you have it.
7. Bake for 15 to 18 minutes until nicely risen and golden. Remove from cookie sheet and transfer to cooling rack.
8. We highly recommend serving scones slightly warm with more N4C butter or a slice of N4C cheese!