

Vegan Lemon Scones with Lemon Turmeric Glaze

Ingredients

For the scones

- 1 cup vegan milk
- 3 TBSP. lemon juice
- 4 cups all-purpose flour
- ½ cup sugar
- 1 TBSP. baking powder
- ¼ cup lemon zest
- 1 tsp. salt
- 1 tsp. dried ground ginger
- ¾ cup coconut oil, in a solid state (refrigerate before using if needed)

For the glaze

- 1-2 TBSP. lemon juice
- 1 tsp. ground turmeric
- 1 cup powdered sugar

Steps

1. Preheat the oven to 400°F (200°C) and line a baking tray with a silicone mat. In a bowl add the vegan milk and lemon juice for the scones and set aside (this will curdle and separate, but don't worry, it's supposed to do that).
2. Add the flour, sugar, baking powder, lemon zest, salt, and ginger into a large bowl and mix well. Add the coconut oil, in tablespoon-sized chunks, using your hands to integrate thoroughly until it has reached a sand-like texture (although make sure not to overmix).
3. Give the lemon/milk mixture a quick stir before pouring a little into the other ingredients. Adding a little at a time, continue until you have a soft but not too wet dough (you may not use all the milk). Divide the dough into two even pieces. Starting with one, knead for about 30 seconds before forming it into a round disk, about 1 inch thick. Cut the disc (like a pie) into 6 even pieces and place on the baking tray, spaced at least an inch apart. Repeat with the second piece of dough.



4. Place the scones in the oven, and cook until they've hardened and are turning gold on the bottom (about 20-25 minutes).

5. While the scones are cooking, make your glaze. Start by whisking together the icing sugar and turmeric, and add the lemon juice a little at a time. You want the glaze to have a viscosity similar to maple syrup. When the scones are done, remove them from the oven and drizzle the glaze over the warm scones. If you want your glaze to harden, make sure to allow them to cool fully before consuming.