

Olive and Dulse (Seaweed) Vegan Scones

Ingredients

- ½ cup soymilk or other vegan milk
- 1 tbsp. apple cider vinegar
- 2 ½ cups all-purpose flour
- 2 tbsp. dulse flakes
- 1 tbsp. white sugar
- 2 tsp. baking powder
- 1 tsp. salt
- ½ cup coconut oil, chilled until solid
- ½ cup olives, chopped (I used a mix of kalamata and garlic-stuffed olives, but use whatever kind you like)

Steps

1. Preheat the oven to 400°F (200°C). Prepare a baking tray with a silicone mat and set aside. Combine the soymilk and vinegar, mix, and set aside for at least 5 minutes.
2. In a large bowl, add the flour, dulse, sugar, baking powder, and salt. Whisk well, and then use a fork or your hands to incorporate the coconut oil (about 1 tbsp. at a time) into the mix. When the texture feels almost like wet sand, add the soymilk and vinegar, mixing until you have a firm dough. Add the olives, and knead a few times to mix it well.
3. Divide the dough into two pieces, and form each into a disk, about an inch or so thick. Use a bench scraper or knife to divide the disks into quarters, and set on a baking tray. Bake for about 20 minutes, remove from the oven and allow to cool.

Variations:

1. *Try mixing half a cup of vegan cheddar cheese into the scones for added flavor*
2. *Similarly, onion, garlic, or scallions could be added for more flavor.*

