

Vegan Scones with Raspberry Apple Compote

Ingredients

For the Scones:

- 1/2 cup vegan milk
- 1 TBSP. lemon juice
- 2 cups all-purpose flour
- 1/4 cup sugar
- 1/2 TBSP. baking powder
- 1/2 tsp. salt
- 1/3 cup vegan butter
- 1 tsp. vanilla extract

For the Compote:

- 2 medium-sized apples
- 1 cup washed raspberries
- 2 TBSP. sugar
- 1 tsp. pie spice
- pinch salt

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, and salt into a large bowl and mix well. Add the vegan butter, 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 6-8 pieces, a little bigger than a golf ball. Roll into a ball, and flatten into a disk, about an inch thick.
4. Place the scones on the silicone mat, leaving some space in between them. Bake in the oven, and cook until they've hardened and are turning gold on the bottom (around 20 minutes).



5. While the scones are baking, make the compote. Peel and core the apples, and chop into small cubes. Place in a small saucepan, with the sugar, pie spice, and salt. Cook for around 5 minutes, stirring often, until the apples have started to soften. Add the raspberries and cook, letting the raspberries break down, for another 5 or so minutes. Serve the compote warm with the warm scones.