

# Vegan Date Scones with Pistachios and Rose Glaze

## Ingredients

- ½ cup soymilk (or other plant-based milk)
- 1 tbsp. apple cider vinegar
- 1 tsp. + ¼ tsp. vanilla extract, divided
- 2 cups all-purpose flour
- 1/3 cup granulated sugar
- ½ tbsp. baking powder
- ½ tsp. salt (plus a small pinch for the icing)
- 1/3 cup vegan butter, chilled
- ½ cup dates, pitted and chopped to about the size of the pistachios
- ½ cup pistachios, shelled
- 1 cup powdered sugar
- ½ tsp. rosewater

## Steps

1. Combine the soymilk, apple cider vinegar, and 1 tsp. vanilla extract, and set aside for 5 minutes to allow it to curdle. In the meantime, preheat the oven to 400°F (200°C), and prepare a baking sheet with a silicone mat. If you have not already done so, chop your dates and set them aside.

2. Add the flour, sugar, baking powder and salt to a large bowl and whisk to combine. Add the vegan butter in chunks about the size of one tablespoon. Use a pastry knife, a fork, or just your hands (if your hands don't run too warm) to chop up the butter, mixing until the pieces of butter are no larger than a pea, but making sure there are still little chunks. Over mixing will give you a less flaky scone. Add the soy milk mixture, along with the dates and pistachios, and stir to combine.

3. Flip the dough out onto a lightly floured surface. Divide it into two pieces. Take one piece, and gently flatten and shape it into a disc, about one inch thick. Use a knife or a bench scraper to divide the dough into four pieces, and place them on the prepared baking sheet. Repeat with the other half. Bake the scones in the preheated oven for 15-20 minutes, until the bottoms are a light brown. Remove from the oven, and allow to cool fully on a cooling rack.

4. Once the scones are totally cool, combine the remaining vanilla, powdered sugar, rosewater, a small pinch of salt, and one tablespoon of water with a whisk. Add more water, one tsp. at a time, until the mixture runs smoothly but is not too liquid (I used three more teaspoons, but you may want a little more or less). Once the



scones are totally cool, drizzle with the rosewater glaze. Let the glaze harden for about 10 minutes, and enjoy.