

SPINACH CHEESE SCONES

FROM MEAGAN DUHAMEL

Ingredients

- 2 cups white whole wheat flour
- 2 tsp baking powder
- 2 tbsp vegan butter or margarine, softened
- 1 cup shredded vegan cheese
- 1 cup chopped spinach
- 3 tbsp chopped onion
- 1 cup almond milk
- 1 tbsp melted vegan butter or margarine

Directions

Preheat oven to 425 degrees Fahrenheit, and line a baking sheet with parchment paper.

Mix everything together. The dough will get thick, you may want to mix with your hands. Once it is mixed, turn the dough on a floured surface and use your hands to shape it into a large disc. I kept my disk about 1-1.5 inches thick. Using a pizza cutter, divide the disc into 8 triangular scone shapes. Arrange them on the baking sheet, leaving a little space for the scones to grow while baking. Brush the tops with a touch of melted vegan butter and bake for 16 minutes. The scones will begin to get golden on top when it's time to remove them.

Remove from oven and let cool. The scones will freeze well if you are planning to save some.