

Shortcake Recipe

Ingredients

3 cups all-purpose flour (plus more for sprinkling)
2 tsp salt
5 tsp baking powder
1/2 cup vegan butter/margarine
1/4 cup sugar
3/4 cup soy milk (plus more for brushing the tops)
2 Tbs lemon juice (freshly squeezed)
1 tsp vanilla extract

Instructions

1. Preheat the oven to 430°F (220°C).
2. Sift the flour into a mixing bowl, and add the salt and baking powder.
3. Add the vegan butter and rub it in with your fingers until the entire mix is crumbly. Add in the sugar.
4. Mix the lemon juice with the soy milk and allow to curdle into buttermilk. Add it in with the dry ingredients and mix in with a spoon.
5. Add in the vanilla.
6. Flour a surface and turn the dough out onto the surface. Add more flour as needed to stop it sticking to your hands, and form the dough into a big ball. Flatten out the ball just enough to be able to cut out 4 cakes.
7. Dip a smooth cutter in flour, and then cut out the cakes and place them on a parchment-lined baking tray. Roll the remaining dough into a big ball, flatten out again and cut out 2 cakes. Repeat for another 2 cakes and then whatever is left over will form the remaining shortcake.
8. Brush the tops of the shortcakes with soy milk. Then place into the oven and bake for 20 minutes until golden brown on top.