



A.G. Thomson House Historic Bed & Breakfast Inn
2617 E. 3rd Street
Duluth, MN 55812
877-807-8077
www.thomsonhouse.biz

Vegan Orange Chocolate Chip Scones

1 ½ c flour
¼ tsp salt
2/3 c. sugar (raw or refined)
1 tsp baking powder
1/3 c. earth balance slightly softened
½ c. soy milk
¼ tsp. Vanilla
Zest of one orange
1 c. vegan chocolate chips

Preheat oven to 375 degrees.

Mix the earth balance, flour, salt, baking powder, and sugar together; add the soy milk and the rest of the ingredients. Work into a dough. Add slightly more flour if very sticky.

Placed on a greased baking sheet and press into a circle. Score into 8 wedges. Sprinkle with raw sugar. Bake for approximately 15 minutes. Do not over bake.