



Vanilla-Glazed Matcha Scones

INGREDIENTS

Matcha Scones

2 cups whole wheat pastry flour
2 tablespoons matcha powder
1 tablespoon baking powder
1/2 teaspoon ginger
1/2 teaspoon salt
6 tablespoons cold vegan butter
3/4 cup mashed banana
1/4 cup almond milk
2 tablespoons maple syrup
1 teaspoon vanilla

Vanilla Glaze

1/2 cup powdered sugar
1 tablespoon non-dairy milk
1/4 teaspoon vanilla

DIRECTIONS

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

To make the scones, in a large mixing bowl, whisk together the flour, matcha powder, baking powder, ginger and salt. Using a pastry cutter or fork, cut in the cold vegan butter until small crumbs form. Pour in the mashed banana, almond milk, maple syrup and vanilla and stir together with wooden spoon until a sticky dough forms.

Turn the dough onto a lightly floured surface and form a 1-inch thick disk. Cut the disk into 8 equal scone wedges, like a pizza. Place the scones on the prepared baking sheet and bake for 15-17 minutes, until golden.

Place the scones on a wire rack to cool. While they cool, prepare the maple glaze by whisking together the powdered sugar, non-dairy milk and vanilla in a small bowl. Drizzle the glaze over completely cooled scones and enjoy!

NOTES

Makes 8 scones.

Leftovers save well sealed in an airtight container on the counter for up to 3 days.

