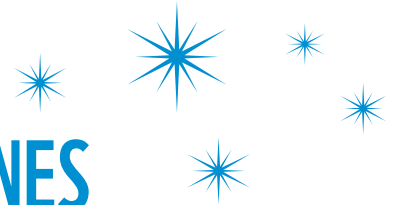




FRANCES QUINN

VEGAN PRUNE PANDA SCONES



INGREDIENTS

COCONUT WHIPPED CREAM

- 400ml can of coconut milk (not reduced fat)
- 2/4 tbsp caster sugar
- 1 tsp vanilla extract

SCONES

- 300g self raising flour, plus extra for dusting
- 100g coconut oil or dairy free butter, room temperature
- 100g caster sugar
- 100g prunes-approx 10
- 100ml dairy free
- milk
- 1tsp vanilla extract

TO DECORATE

- 300g prunes

METHOD

The day/night before you make the scones, prepare your can of coconut milk for your whipped coconut cream. To do this place an unopened can of coconut milk laid upside-down in the fridge. If there's room, also place the bowl you'll be beating the coconut milk in together with the electric beaters you'll be using. Leave everything to chill for 8 hours or overnight.

SCONES

To make the scones pre-heat oven to 220C/fan 200C/gas 7.

Sift the flour into a large bowl.

Remove 1 tablespoon of the flour and place into another smaller bowl and cut the prunes into small pieces into it, using scissors. Toss the prunes around in the flour to fully coat them and stop them sticking to one another. Set aside.

Rub the coconut oil or dairy free butter into the flour in the big bowl with your fingertips to create a fine breadcrumb mixture.

Stir in the sugar and then stir and toss through the cut up flour coated prunes and remaining flour from the bowl.

Stir the vanilla extract into the milk and make a well in the dry mix and add the liquid, saving a little back to paint the top of the scones with. Fold through lightly put firmly with a spoon or spatula until the mixture comes together.

Sift some flour onto a work surface and your hands. Use your hand to knead the dough in the bowl and pick up any dry bits of flour with the mixture before tipping it out onto the floured surface.



METHOD (continued)

SCONES (continued)

Pat or roll out the dough with a rolling pin to approx 3cm deep.

Leave to sit for a few minutes while you cut out some non-stick parchment paper and line a flat baking tray.

Take a 6cm plain circular cutter and dip in some flour. Press firmly into the rested dough, try not to twist the cutter put pick up and gently press out the dough on to the prepared baking sheet. You may need to use some scissors to trim/prune the prunes from the base of the scones.

Repeat until you have cut as many as you can and then gently knead together the remaining dough and cut up bits of trimmed prunes if there are any. Repeat the process again, you are ideally looking for 6 full complete scones.

Brush the top of the scones with the remaining vanilla milk and bake near the top of the pre-heated oven for approx 10/15 minutes until risen and lightly golden brown.

Remove from the oven and leave to cool. While baking and cooling prepare the prunes features for the pandas faces and make the whipped coconut cream.



DECORATION

To create the eyes patches, carefully slice through 6 prunes to create 12 flat eye patches.

For the ears cut 6 prunes in half and set aside with the eye patches. To make the noses and pupils, carefully cut out 6 small triangles and use the remaining scraps to cut out little bits of prune to make 12 pupils. Set everything aside. If you have made more than 6 scones, feel free to cut out more prune panda features.

COCONUT WHIPPED CREAM

To make the whipped coconut cream remove your can of coconut milk from the fridge and drain out the coconut milk that has separated from the cream. This can be drunk as it is or added to smoothies and soups. Next scoop the cream out of the can and place it in the chilled bowl, together with the sugar and vanilla extract and beat with electric beaters for 5 or so minutes until the mixture stiffens and fluffs up. Add 2/4 tsp of sugar and a dash of vanilla extract to sweeten and whip again.

Transfer a few tablespoons of the mixture into a disposable piping or sandwich bag and cut off the tip to about 1cm and pipe the whites of the pandas eyes on to the set aside prune panda eye patches. Using the tip of a knife or cocktail stick carefully place the cut out prune pupils onto the cream piped whites of the panda's eyes.

Once the scones have cooled carefully cut in half, spread the coconut cream over their surface to create a smooth panda face.

Now place the prune panda features on to each scone face, starting with the eyes, then ears and finally nose.