



Scones with nutmeg and medjool dates

These scones have medjool dates and fresh nutmeg, but the recipe can be easily adapted. Just swap out the nutmeg for 1/4 teaspoon of another spice (or omit it completely), and replace the dates with 1/2 cup of any combination of fruit, nuts, or chocolate.

2 cups spelt flour
2 teaspoons baking powder
3 tablespoons demerara sugar
Pinch of kosher salt
1/4 teaspoon ground nutmeg
5 tablespoons cold vegan butter, cut into 1-inch pieces
6 medjool dates, pitted and chopped (this should be just over 1/2 cup)
2/3 cup rich, heavy nondairy milk (soy, coconut, or almond work best)
Additional milk for brushing the scones

Position rack in center of oven. Preheat to 400. Line baking sheet with parchment.

Sift together the flour, baking powder, sugar, salt, and nutmeg. Cut/rub in the butter until the pieces are pea-sized. Mix the dates in with your hands, so that the pieces are separated and lightly coated with flour. Stir in the milk. The batter will be stiff and dry; finish mixing with your hands, kneading gently until a craggy (but not sticky!) dough forms. Turn out onto parchment, shape into a 1-inch thick disc, and cut into 8 wedges. Space the wedges a couple of inches apart. Brush top of scones with milk.

Bake on center rack of oven at 400 degrees for 13–15 minutes, until tops of scones are golden.

Taste best eaten same day, preferably warm.