



Vegetarian Sesame Scones

NIBBLEDISH CONTRIBUTOR

Ingredients

A.

- 100g Soft flower
- 2tablespoons Whole wheat flower
- 2tablespoons Blown sugar
- A pinch of Salt
- 1tablespoons Sesame
- 2tablespoons Soybean Flour
- 2teaspoons Baking powder

B.

- 2tablespoons Oil of vegetable origin
- 2tablespoons Soy milk

Instructions

Preheat oven 180 degree C.

- 1.Add A into a bowl and mix together.
- 2.Add vegetable oil untill powdery.
- 3.Add Soy milk.
- 4.Spread the mixture into 2cm thick.
- 5.Cut it with round 2 inch mold.
- 6.Bake it 20mins until light and golden.