**Leek and Thyme Savoury Scones**

* Prep time - 10
* Cook time - 25 minutes
* Total time - 35
* Servings - 6-7 scones

**Ingredients**

1 finely chopped small leek (approx 1 cup full)

2 cups plain flour +1 heaped tbsp extra

180ml full fat coconut milk (the more fat the better to combine)

1tbsp baking powder

3 tbsp coconut sugar

pinch salt

1 tsp fresh thyme, finely chopped

1 tsp dried thyme

2 tbsp nutritional yeast (optional)

*For the pickled tomato jam*

100g overripe tomatoes

2 tsp white wine vinegar

3 tsp sugar

Large pinch salt

1 clove minced garlic

1 tsp dried thyme

**Method**

Preheat the oven to 180ºC

Finely chop the leek then steam for around 5-6 minutes until tender then pop on a sheet of kitchen roll to absorb the moisture

In a mixing bowl, sift the flour, then add the salt, sugar, nutritional yeast, dried and fresh thyme and baking powder then mix together to combine

Add the coconut milk slowly and gently combine the wet and dry mixture, careful not to over work \*try to leave a tbsp coconut milk to grease the top of the scones at the end\*

Give the steamed leek a final press with a kitchen towel to remove any excess moisture then add to the mixing bowl, then carefully fold into the mixture

Roughly divide in half, then half again and repeat until you have 6-7 scones

Place on a pre- greased baking tray, then using the remaining tbsp coconut milk, give each scone a coat before popping in the oven to bake for 25 minutes

Check a scone after 25 minutes, ensuring it has cooked all the way through. \*note, if the leeks carried a little more moisture they may need a further five minutes. Simply pop tin foil loosely over the top then continue to bake\*

Enjoy with the tomato pickle jam

*Tomato pickle jam*

Place the ripe tomatoes in a non stick pan, and char on a high heat until they start to burst open after 6 minutes or so

Add the white wine vinegar, sugar, thyme, salt and minced garlic then allow to simmer for a further 5 minutes

Squish with the back of a fork and serve in a side dish alongside the freshly baked scones