



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# SB Scone MIX

## INGREDIENTS

### Group Ingredients

Ingredient	KG
SB Scone Mix	1.000
Water	0.450
<b>Total Weight:</b>	<b>1.450</b>

## METHOD

Place all ingredients into the mixing bowl. Mix on slow speed using a flat beater for 2 minutes. Mix on medium speed for 2 minutes. Pin out to 15mm thickness. Cut to the desired size. Wash with milk. Bake at  $\pm 225^{\circ}\text{C}$  for  $\pm 15$  minutes.

NOTE: Rest the dough for 5 minutes before pinning and for 5 minutes after milk wash is required. Variations of scones may be made from this basic mix by the addition of BAKELS BAKERS MIX, cheese, etc.