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10000306 - Scone Mix - TIS

Product Name: **SCONE MIX**

Ref Number: **10000306**

Pack Size: **10Kg Sack**

Product Information: **SCONE MIX** is a complete mix which only requires the addition of cold water to make high volume, top quality scones with a light crumb. The mix will take additions such as dried fruit at 20-30% of dough weight.

For recipe ideas visit www.macphie.com

Recipe:

Kg

1.000 **SCONE MIX**

0.420 Water

Method:

- Using a beater, mix for 1 min on first speed, scrape down, followed by 30 seconds on second speed
- Roll out dough and cut out shapes as required
- Allow to rest for at least 15 minutes before baking
- Bake for approximately 12 minutes at 230°C or on a hot plate for 3 minutes 30 seconds each side at 200°C

Notes:

- The mix will take additions such as dried fruit at 20-30% of dough weight. In addition, adding 60g of yeast per 1Kg of mix will produce an even fluffier, lighter eat.

Make Up Instructions for Frozen Unbaked Scones

- If freezing, cover with polythene or similar after cutting out and freeze immediately.
- For best results, bake from frozen at 205°C for 18-20 mins.
- Alternatively they may be defrosted at room temperature for 1hr 30 min to 2 hrs and bake at 230°C for 8-10 mins.