

Easy Scone

This British inspired scone mix has a great taste and an appealing moist texture. It can be used for plain scones, alternatively you can add inclusions to create sweet or savoury varieties.

Features and benefits:

- A concentrated scone base
- Suitable for die cut scones or scooped scones
- Use butter or shortening
- Versatile mix allowing for sweet or savoury scones
- A moist and tender eating experience
- Creates a rich flavoured scone



Product Information:

Product Name: Easy Scone
Product Code: 4013329
Pack Size: 25 kg bag
Usage Rate: 40% on flour weight
Shelf Life: 6 months
Applications: Sweet or savoury scones

Cheddar and Chive Scones

Ingredients	Grams
Easy Scone	300 g
All Purpose Flour	1000 g
Shortening or Butter	200 g
Water	670 g
Chives (dried)	10 g
Cheddar Cheese	200 g

Preparation

- Using paddle attachment, mix flour and Easy Scone on slow for 15-20 seconds
- Add fat and mix on slow for approximately 1-2 minutes, until a crumbly consistency is achieved
- Add water and mix on slow until dough comes together, approximately 20 seconds
- Add inclusions and mix only until combined
- Cut out scones and brush with milk if desired
- Bake at 200-210°C / 392-410°F for approximately 17 minutes or until internal temperature reads 96°C / 205°F

Good to Know : For Savoury Scones we recommend using 30% scone base.



Blueberry Scones

Ingredients	Grams
All Purpose Flour	1000 g
Easy Scone	400 g
Shortening or Butter	200 g
Water	630 g
Frozen Blueberries	280 g
Lemon Flavour (optional)	To taste

Preparation

- Using paddle attachment, mix flour and Easy Scone on slow for 15-20 seconds
- Add fat and mix on slow for approximately 1-2 minutes, until a crumbly consistency is achieved
- Add liquids and mix on slow until dough comes together, approximately 20 seconds
- Add blueberries and mix only until combined
- Cut out scones and brush with milk if desired
- Bake at 200-210°C / 392-410°F for approximately 18-20 minutes or until internal temperature reads 96°C / 205°F freezer burn

Decoration (optional)

Flavour icing with lemon zest or lemon flavouring and drizzle on top of scones or cut in half horizontally and fill with cream and berries.

