

DONUT, PANCAKE & SCONE, SWEET GOODS

SCONE MIX 10KG

Produces tasty, light and soft scones, fast and effortlessly.

BASIC RECIPE

| INGREDIENTS | WEIGHT (KG) | |
|------------------|-------------|---------|
| Scone Mix | 1.000kg | 5.000kg |
| Water (variable) | 0.570L | 2.850L |

METHOD

STEP 1

Place water and Scone Mix into a mixing bowl fitted with a hook.

STEP 2

Mix for 1 minute on speed 1.

STEP 3

Mould dough into a ball and rest for 3 - 4 minutes.

STEP 4

On floured surface, roll out rough to desired thickness (12 - 13cm).

STEP 5

Cut out scones dough pieces with scone cutter or knife.

STEP 6

Rest for 10 minutes before baking.

BAKING

Bake at 220 - 230°C for 12 - 15 minutes until baked through.