



Scones & Pikelets - Scones

Recipe No:

R722 - R722a

SCONES

USING [FINO SCONE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	FINO SCONE MIX	1.600	65.3%
	Water	0.850	34.7%

Total Weight	2.450
---------------------	--------------

- Method:**
1. Mix the ingredients thoroughly on slow speed for 30 seconds using a dough-hook.
 2. Scrape bowl.
 3. Mix for 15 seconds on second speed.
 4. Fruit may be added.
 5. Rest dough for 10 minutes.
 6. Bake at 222°C for approximately 13 minutes.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: 35 scones scaled at 70g.