



Scones & Pikelets - Scones

Recipe No:

R722 - R722g

SWEET PINWHEEL SCONES

USING [FINO SCONE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	FINO SCONE MIX	2.000	67.8%
	Water	0.950	32.2%

Total Weight	2.950
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- Method:**
1. Mix FINO SCONE MIX with the Water using a dough hook on low speed for 30 seconds.
 2. Scrape down.
 3. Mix on second speed for 15 seconds.
 4. Do not overmix.
 5. Divide in half.
 6. Shape rectangular and sheet out 5mm thick by 40cm wide and 80cm long.
 7. Spread with any of the 4 fillings as listed and roll up as for a Swiss Roll.
 8. Cut into slices 2-2.5cm thick and place cut side down on well greased tray.
 9. Rest scones for 10 minutes before baking.
 10. Bake at 225°C for approximately 15 minutes.

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