



Scones & Pikelets - Scones

Recipe No:
R722 - R722f

DATE 'N' NUT PINWHEEL SCONE FILLING

USING [FINO SCONE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Dates	0.500	66.7%
	Walnuts (crushed)	0.150	20%
	Brown Sugar	0.100	13.3%
Total Weight		0.750	

Method: 1. Use recipe R722g, sweet pinwheel scones, for base.
2. Pre-cook Dates to a soft paste consistency. Combine with other ingredients and spread on dough.

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