



Scones & Pikelets - Scones

Recipe No:

R722 - R722c

FRUIT SCONES

USING [FINO SCONE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	FINO SCONE MIX	1.600	55.6%
	Water	0.840	29.1%
	Sugar	0.140	4.9%
	Sultanas/Currants	0.300	10.4%

Total Weight	2.880
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- Method:**
1. Mix FINO SCONE MIX and water on slow speed for 30 seconds using a dough hook.
 2. Scrape down.
 3. Mix for another 15 seconds on second speed.
 4. Do not overmix.
 5. Add Sugar and Sultanas/Currants just mix through.
 6. Rest dough for 10 minutes.
 7. Bake at 225°C for approximately 13 minutes.

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

Yield: 35 scones scaled at 70g.