



Scones & Pikelets - Scones

**Recipe No:**  
**R722 - R722s**

## **MASHED PUMPKIN SCONES**

USING [FINO SCONE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	FINO SCONE MIX	1.600	58.2%
	Water	0.600	21.7%
	Eggs	0.200	7.4%
	Mashed Pumpkin	0.350	12.7%

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**Total Weight                    2.750**

**Method:**

1. Mix FINO SCONE MIX and Water thoroughly on slow speed for 30 seconds.
2. Scrape down.
3. Mix for another 15 seconds on second speed.
4. Add cooked & Mashed Pumpkin and mix through.
5. Rest dough for 10 minutes.
6. Bake at 225°C for approximately 13 minutes.

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

**Yield:** 35 scones scaled at 70g.