



Gluten Free - Cookies, Scones & Pancakes

Recipe No:

R778 - R778p

GLUTEN FREE CHEESE SCONES

USING [BAKELS GLUTEN FREE BAKING MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.050
	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.350
2	Water	0.150
3	Cheese (grated)	0.100
Total Weight		0.650

Method:

1. Mix Group 1 into a fine crumb
2. Add Group 2 and mix through
3. Add Group 3 and mix in
4. Do not overmix,
5. For additional flavours, add onion and slice peppers.
6. Roll out to 15mm thickness and cut to desired size.
7. Bake at 200°C for 10-12 minutes or until golden.

Notes: To avoid cross contamination, ensure that the gluten free products are stored, weighed up and mixed away from any Wheat or Rye products.

Yield: 18 Scones at 35g each