

DATE 'N' NUT PINWHEEL SCONES

INGREDIENTS

Group 1

Ingredient	KG	%
Dates	0.500	66.70
Walnuts (crushed)	0.150	20.00
Brown Sugar	0.100	13.30
Total Weight:		0.750

Yield: 35 Scones at 70g

METHOD

1. Mix ingredients thoroughly on slow speed for 30 seconds.
2. Scrape down sides of bowl.
3. Mix for 15 seconds on second speed.
4. Rest dough for 10 minutes.
5. Pre-cook Dates to a soft paste consistency.
6. Combine with other ingredients and spread on dough.
7. Roll up mixture and cut at scaling weight.
8. Bake at 222°C for approximately 13 minutes.



CATEGORY

Scones, Scones & Pikelets