



DISPLAY CONDITIONS

Ambient



CATEGORY

Gluten Free, Pancakes, Pikelets
& Scones



OCCASION

Afternoon Tea



FINISHED PRODUCT

Scone, Sweet Good

CHEESE SCONES (GLUTEN FREE)

INGREDIENTS

Group 1

Ingredient	KG
Butter (Softened)	0.050
<u>GLUTEN FREE BAKING MIX</u>	0.350
Total Weight:	0.400

Group 2

Ingredient	KG
Water	0.150
Total Weight:	0.150

Group 3

Ingredient	KG
Cheese (Grated)	0.100
Total Weight:	0.100

Yield: Makes 20 Scones

METHOD

1. Mix melted butter and Bakels Gluten-Free Baking Mix until it resembles soft crumbs.

2. Add 1 cup of grated cheese and fold through.
3. Add water and mix to a soft dough.
4. Roll out dough to 2-3cm high and cut into the desired size.
5. Place on a greased oven tray.
6. Garnish with a little extra cheese before baking if desired.
7. Bake at 200°C for approximately 10-12 minutes or until golden.