



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Scones, Scones & Pikelets



**OCCASION**

Afternoon Tea



**FINISHED PRODUCT**

Scone, Sweet Good

# TRADITIONAL SCONES

## INGREDIENTS

**Group 1**

Ingredient	KG	%
<b>FINO SCONE MIX</b>	1.600	65.30
Water	0.850	34.70

**Total Weight:** 2.450

**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. Bake at 222°C for approximately 13 minutes.