

## www.nzbakels.co.nz



# **SCONES (GLUTEN FREE)**

#### INGREDIENTS

#### Group 1

Ingredient
Butter (Melted)
GLUTEN FREE BAKING MIX
Water

KG 0.050 0.550 0.177 Total Weight: 0.777



#### **DISPLAY CONDITIONS**

Ambient



#### CATEGORY

Gluten Free, Pancakes, Pikelets & Scones



**OCCASION** 

Afternoon Tea



### **FINISHED PRODUCT**

Scone, Sweet Good

Water			

Yield: Makes 20 Scones

#### METHOD

- 1. Mix melted butter and Bakels Gluten-Free Baking Mix until it resembles soft crumbles.
- 2. Add water and mix to a soft dough.
- 3. Roll out dough to 2-3cm high and cut into the desired size.
- 4. Place on a greased oven tray.
- 5. Bake at 200°C for approximately 10-12 minutes or until golden.