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Bakery

## **SB SCONE MIX**

## **INGREDIENTS**

**Group Ingredients** 

Ingredient SB Scone Mix Water KG 1.000 0.450 Total Weight: 1.450

## METHOD

Place all ingredients into the mixing bowl. Mix on slow speed using a flat beater for 2 minutes. Mix on medium speed for 2 minutes. Pin out to 15mm thickness. Cut to the desired size. Wash with milk. Bake at  $\pm 225^{\circ}$ C for  $\pm 15$  minutes.

NOTE: Rest the dough for 5 minutes before pinning and for 5 minutes after milk wash is required. Variations of scones may be made from this basic mix by the addition of BAKELS BAKERS MIX, cheese, etc.