



MULTISEED SCONES

INGREDIENTS

Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Caster sugar	0.800
White shortening	0.800
Slow Acting Baking Powder	0.400
Water	3.800
Cranberries	1.800
Sultanas	1.800
Chopped dates	1.800
Total Weight:	19.200

METHOD

Multiseed Scones

1. Using a beater, mix all ingredients together until all the fat is rubbed in and clear.
2. Add water and mix for 30 seconds on slow speed.
3. Scrape down and mix for 1 minute on slow speed until clear.
4. Add fruit and disperse evenly.
5. Sheet out and cut out scones to required size.
6. Place on a baking sheet and glaze if desired.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea



FINISHED PRODUCT

Multiseed, Scone

7. Rest for 15 minutes.
8. Bake at 220°C (428°F) for 20 minutes.
9. Finish with Bakels Bun Glaze RTU.