



"Serving Suggestion"

LUXURY SCONE RECIPES

INCREASE YOUR PRODUCT OFFERINGS WITH THIS BAKE FROM FROZEN SCONE MIX

ABOUT THE MIX

Lofty Peak scone mix produces premium quality scones with excellent volume and a delicious taste. Mix with water and freeze for later baking from a frozen state.

INSTRUCTIONS

PLAIN RECIPE

INGREDIENTS	KG
Lofty Peak (4327-12)	12.500
Water	5.250
TOTAL	17.750

DATE AND WALNUT RECIPE

INGREDIENTS	KG
Lofty Peak (4327-12)	12.500
Water	5.250
Chopped (stoned) dates	1.875
Chopped walnuts	1.000
TOTAL	20.625

1. Place dry mix into a mixing bowl fitted with a beater.
2. Add the water and mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for an additional 2 minutes on medium speed.
5. If using additional ingredients, add them now and mix for 30 seconds.
6. Remove dough from the bowl and place on a lightly floured surface to rest for 5-10 minutes.
7. Roll out dough, cut to required size and place on a lined baking tray.
8. Egg glaze (optional) and rest for 20 minutes.
9. If freezing, place into freezer on baking tray or bake (as instructed).

TEMPERATURE & BAKING

Bake:	220°C (460°F)
Baking Time:	12 - 15 minutes

LUXURY SCONE RECIPES

CHOCOLATE AND ORANGE

INGREDIENTS	KG
Lofty Peak (4327-12)	12.500
Water	5.250
Chocolate chips	1.250
Orange/ mixed peel	1.250
TOTAL	20.250

APPLE AND CINNAMON

INGREDIENTS	KG
Lofty Peak (4327-12)	12.500
Water	5.250
Chopped tinned apple	1.875
Sweet cinnamon	0.050
Sultanas	1.250
TOTAL	20.925

CHERRY AND COCONUT

INGREDIENTS	KG
Lofty Peak (4327-12)	12.500
Water	5.250
Desiccated coconut	1.875
Chopped glace cherries	1.500
TOTAL	21.125

1. Place dry mix into a mixing bowl fitted with a beater.
2. Add the water and mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for an additional 2 minutes on medium speed.
5. Add additional ingredients now and mix for 30 seconds.
6. Remove dough from bowl and place on a lightly floured surface to rest for 5-10 minutes.
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7. Roll out dough, cut to required size and place on a lined baking tray.**
8. Egg glaze (optional) and rest for 20 minutes.
9. If freezing, place into freezer on baking tray or bake (as instructed).

*For Apple and cinnamon slice bars: Blend apple, cinnamon and sultanas together. Pin out plain scone dough onto an 18x30 4 sided baking sheet. Add the apple mixture and top with a layer of plain scone dough to form a slice. Egg glaze and sprinkle with sugar and bake.

**For cherry and coconut: add a streusel topping made with equal parts desiccated coconut sugar and butter to blend to a crumble. Wash scones with water and dip into topping.

TEMPERATURE & BAKING

Bake:	220°C (460°F)
Baking Time:	12 - 15 minutes