

# LOFTY PEAK SCONE MIX RECIPES



"Serving Suggestion"

ENJOY THE EASE OF THIS BAKE FROM FROZEN SCONE MIX, WITHOUT COMPROMISING FRESH TASTE

## ABOUT THE MIX

To produce 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
<b>TOTAL</b>	<b>17.750</b>

### FRUIT RECIPE

INGREDIENTS	KG
Lofty Peak (4327-12)	12.500
Water	5.250
Sultanas	1.550
<b>TOTAL</b>	<b>19.300</b>

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 making fruit scones, add the fruit now and mix for an additional 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:	225°C (435°F)
Baking Time:	20 - 25 minutes

**If baking from frozen, remove baking tray from freezer (ensure all scones are well separated) and bake for approx 25-30 minutes, no need to defrost.**

# LOFTY PEAK SCONE MIX RECIPES

## CHEESE SCONE INSTRUCTIONS

### RECIPE

INGREDIENTS	KG
Lofty Peak (4327-12)	12.500
Water	5.250
<b>TOTAL</b>	<b>17.750</b>

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 a further 2 minutes on medium speed.
5. Add 160g (or as required) of grated strong cheddar cheese per 1kg of dough.
6. For a cheese and herb scone add 15g of dried herbs i.e. Chives, Oregano per 1kg of dough.
7. Blend through on slow speed for 20-30 seconds.
8. Remove dough from the bowl and place on a lightly floured surface to rest for 5-10 minutes.
9. Roll out dough, cut to required size
10. Egg glaze and dip in grated cheese place on lined baking tray and rest for 20 minutes.
11. If freezing, place into freezer on baking tray or
12. Bake.

### TEMPERATURE & BAKING

Bake:	225°C (435°F)
Baking Time:	20 - 25 minutes

## CHERRY SCONE BARS INSTRUCTIONS

### RECIPE

INGREDIENTS	KG
Lofty Peak (4327-12)	12.500
Water	5.250
Cherries	2.160
<b>TOTAL</b>	<b>19.910</b>

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 a further 2 minutes on medium speed.
5. Blend in chopped glace cherries for 30 seconds on slow speed.
6. Remove dough from the bowl and pin out to 15x30 baking sheet .
7. Using a scotch scraper cut into fingers of 3.5" x 1.5" and separate on tray.
8. Egg glaze as required and sprinkle with nibbed sugar.
9. Bake.

### TEMPERATURE & BAKING

Bake:	225°C (435°F)
Baking Time:	20 - 25 minutes

**If baking from frozen, remove baking tray from freezer (ensure all scones are well separated) and bake for approx 25-30 minutes, no need to defrost.**