

Mince Pie Scones

Ingredients:

- WorkWith Scone Mix 1.000kg
- Water 0.320kg
- Currants 0.050kg
- Mixed Peel 0.050kg
- Sultanas 0.050kg
- Andrew GF Vegetarian Brandy Mincemeat SG 0.100kg
- Dobra Decorations
- IRCA White Chocosmart 0.020kg



Method:

- Add WorkWith Scone Mix into mixer and slowly add water over ½ minute on slow speed.
- Add sultanas, mincemeat, mixed peel and currants. Mix for a further 1 minute on medium speed
- Dust counter with flour and roll out dough, around 2.5cm thick. Cut out and rest covered for 15 minutes.
- Bake at 220C for 10-15 minutes.
- Once the scones have cooled, melt the Chocosmart in the microwave.
- Place a small dot of Chocosmart on the center of each scone and add Dobra decoration on top.