

Easter Scones using IREKS Corn Bread Mix

Ingredients:

	Kg
Soft/Plain Flour (Hutchison Embassy)	7.000
IREKS Corn Bread Mix	3.000
Andrew Shortening	2.500
Sugar	1.000
Pell Gemini Baking Powder	0.200
Milk	5.000 (approx.)
Total weight	18.700

IREKS Corn Bread Topping can be used to decorate and add texture.
California Raisins can be added if desired – quantity of addition up to 25%.

Method:

- Mix all the dry ingredients together for one minute.
- Then add the milk and mix for a further 2 minutes until the liquid has been absorbed.
- Roll out the dough to a thickness of 10-12mm and cut with an egg-shaped cutter.
- Place on baking trays and bake at 200°C for approximately 15 minutes.

