

Easter Scones

Ingredients:

Hot Cross Scones

- WorkWith Scone Mix 0.500kg
- Water 0.400kg
- Macphie Spice Bun Conc 0.050kg
- Currants 0.080kg
- Flour 0.060kg
- Water 0.060kg

Chocolate Egg Scones

- WorkWith Scone Mix 0.500kg
- Water 0.430kg
- Chocolate Eggs 0.100kg
- IRCA Coverdecor Dark Choc 0.100kg
- Extra Chocolate eggs for decorating

Chocolate Honeycomb Scones

- WorkWith Scone Mix 0.500kg
- Water 0.430kg
- Puffy Honeycomb 0.080kg
- Dark Chocolate Chunks 0.080kg
- Extra Chocolate Chunks for decorating



Method:

Hot Cross Scones

1. Place scone mix and spice bun concentrate into mixer. Mix for one minute on slow speed. Slowly add water over ½ minute.
2. Add currants and mix for a further minute on medium speed.

3. Cut out and rest uncovered for 15 minutes
4. Mix flour and 60g water into a paste. Pipe a cross onto each scone.
5. Bake at 220C for 15 minutes

Chocolate Egg Scones

1. Place scone mix into mixer. Add water over ½ minute on slow speed.
2. Crush 50g of chocolate eggs. Add the 50g of crushed egg and 50g of whole eggs. Mix for 1 minute further on medium speed.
3. Cut out and rest uncovered for 15 minutes
4. Bake at 220C for 15 minutes, leave to cool
5. Melt IRCA Coverdecor Dark Chocolate and pipe over scones. Place eggs on top for decoration.

Chocolate Honeycomb Scones

1. Place scone mix into mixer. Add water over ½ minute on slow speed.
2. Break Puffy honeycomb into smaller chunks. Add honeycomb and chocolate chunks. Mix for 1 minute further on medium speed.
3. Cut out and rest uncovered for 15 minutes
4. Bake at 220C for 15 minutes. Add chocolate chunk decorations while the scones are still warm