

Gluten-free Scones using SINGLUPLUS

SINGLUPLUS	10.000 kg
Buttermilk/milk	5.600 kg
Shortening/fat	1.900 kg
Whole egg	1.700 kg
Sugar	1.900 kg
Baking powder	0.600 kg
<u>Raisins</u>	<u>2.000 kg</u>
Total weight	23.700 kg

- Mixing time: Mix the dry ingredients for 1 minute on slow speed. Then add the liquid ingredients and mix for a further 1 minute or until the liquid has been absorbed.
- Processing: Scones
- Baking temperature: 220° C
- Baking time: 25 minutes
- Instructions for use: Roll the dough to a thickness of 10 mm – 12 mm and cut with a scone cutter. Place on baking trays and bake.
- General hint: Mixed dried fruit can be added to the dough if desired as an alternative up to an addition of 25 %.



RECIPE SERVICE



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