

**Macphie Scone Mix** is a complete mix which requires only the addition of cold water, and dried fruit if desired, to make top quality, high volume scones with a light crumb. **Macphie Scone Mix** is also suitable for making frozen unbaked scones or where extended lying time prior to baking is required. By adjusting water level, may also be used for sheeted scones.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Macphie Scone Mix</b>	5.000	11	0	<ul style="list-style-type: none"> <li>• Thoroughly blend the <b>Macphie Scone Mix</b> and cold water. (Add fruit at the end of the mixing time).</li> <li>• Conventional Mixer - Using a beater, mix for 1 minute on first speed. Scrape down. Mix for a further 2 minutes on second speed. Spiral Mixer – Mix for 2 minutes on slow, followed by 4 minutes on fast. High Speed Mixer - Mix for 15-20 seconds. Scrape down. Mix for a further 15-20 seconds.</li> <li>• Process as normal. Allow scones to rest for at least 15 minutes before baking.</li> <li>• Oven Conditions - Bake for approximately 10 minutes at 230°C (450°F). Hot Plate Conditions - 3½ minutes each side at 200°C (390°F).</li> </ul>
Cold Water (approx.)	2.100	4	10	
Dried Fruit - As desired				
<b>Total</b>	<b>7.100</b>	<b>15</b>	<b>10</b>	

**MAKE UP INSTRUCTIONS FOR FROZEN UNBAKED SCONES**

- Mix dough as above.
- Process as soon as possible in the normal way and put the dough pieces into the freezer immediately.
- Care must be taken to ensure that the scones do not dry out whilst they are stored in the freezer or during defrosting and recovery. This may be done by covering them in polythene.
- For best results, bake directly from frozen at 205°C (400°F) for 18-20 minutes.
- Scones may also be defrosted at room temperature for 1½-2 hours before baking at 230°C (450°F) for 8-10 minutes.

**NOTES**

- For an even lighter eating fluffier scone, 300g (10½oz) of yeast may be included in the above recipe. A longer rest period of at least 30 minutes is recommended prior to baking.
- For guidance, fruit should be added 20-30% of dough weight towards the end of the mixing time.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.