

Scones using SPELT & HONEY

SPELT & HONEY	10.000 kg
Shortening/Butter	2.500 kg
Sugar	1.000 kg
Baking powder	0.200 kg
Milk, approx.	5.000 kg
Total weight	18.700 kg

Mixing time: Stir all the dry ingredients for one minute. Then add the liquid ingredients and mix for a further two minutes until the liquid has been absorbed.

Baking temperature: 220° C

Baking time: approx. 15 minutes

Instructions for use: Roll the dough out to a thickness of 10 mm – 12 mm and cut with a scone cutter. Place on baking trays and bake. Mixed fruits can be added to the dough if desired as an alternative up to 25 % addition.



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